

DATA SHEET

CITRIC ACID CORRECTORS

Maximum authorised content: The total **CITRIC ACID** content in wine should not exceed 1 g/L.

OENOLOGICAL APPLICATIONS

Monohydrated **CITRIC ACID** is used to re-acidify wines and prevent ferric disruption.

CITRIC ACID is capable of forming complexes with iron. Added to a wine containing a few milligrams of iron per litre, it will form a soluble complex with the latter.

CITRIC ACID has a strong acid flavour and may be used to make slight corrections to the acidity of a wine. It is recommended for use before bottling or drawing, when it is too late to re-acidify with TARTARIC ACID, due to the risk of precipitation in the bottles. Only a small amount should be added.

INSTRUCTIONS FOR USE

Dissolve the required quantity of **CITRIC ACID** in some wine. Add directly to the wine and ensure that it is spread evenly.

DOSE RATE

The concentration will be determined by the laboratory and depends on the wine's acidity, pH and iron content.

PACKAGING AND STORAGE

• In 100 g, 1 kg, 5 kg and 25 kg bags Store in dry premises free from odours, at a temperature between 5 and 25 °C. The product must be used rapidly once opened.



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