

OENOTARTRIL

L(+) Tartaric acid

REGLEMENTED ACIDULATION

CHARACTERISTICS

- ◆ Formula : C₄H₆O₆.
- ◆ Molecular weight : 150.1.
- ◆ Tartaric acid amount more than 99%.
- ◆ Aspect : uncoloured crystals.
- ◆ Taste : acid.
- ◆ Odour : free.

- ◆ The vine is the only vegetal able to produce tartaric acid and to accumulate it in its fruit: the grape-berries.
Tartaric acid is found in free or salted forms with many mineral salts, mainly calcium and potassium to form potassium bitartare and calcium tartare. These 2 salts, slightly soluble in wines, are well known because of the disadvantage they produce, if in excess, after bottling : tartaric precipitation.
- ◆ In wines, tartaric acid offers an acidic taste and sometimes tart when it is in excess. When presence is balanced, it gives the wine a gustatory vivacity and freshness. When in an insufficient quantity, the wine appears flat and weak.
Tartaric acid participates to maintain a low pH controlling the implantation of several undesirable micro-organisms including "Tourne" bacteria. These bacteria degrades tartaric acid into wines of low acidity.

LEGISLATION

- ◆ **WARNING** : Use of tartaric acid is under reglementation, regarding viticultural areas. Before use, it is better to consult the legislation in effect in your viticultural area.

DOSAGE

- ◆ Consult the legislation in your viticultural area.

INSTRUCTIONS FOR USE

- ◆ Dissolve the necessary quantity of tartaric acid in some wine.
- ◆ Add and mix carefully.

PACKAGING

- ◆ 1 kg bag – carton of 25 X 1 kg
- ◆ 5 kg bag – carton of 5 X 5 kg
- ◆ 25 kg sack.
- ◆ 1000 kg palette.

STORAGE CONDITIONS

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Once opened, use quickly.