

BICARBONATE DE POTASSIUM



MUST AND WINE DEACIDIFICATION

CHARACTERISTICS

- ◆ **BICARBONATE DE POTASSIUM** is a salt produced from potassium chloride and carbon dioxide produced by limestone.
- ◆ This basic salt (pH of the solution at 10% : 8.7), however, keeps an acidic function (H) that has an important role in its action.
- ◆ The deacidification, necessary during high acidity years, show complex phenomena :
 - Decrease of the total acidity,
 - pH increase,
 - Saltification of acids,
 - Precipitation of acids in salt (potassium bitartrate)
- ◆ The acidity of must and wine consists mainly of tartaric acid and malic acid (lactic acid replaces malic acid after the malo-lactic fermentation).
- ◆ **Bicarbonat de Potassium** acts on the tartaric acid by forming potassium bitartrate and carbon dioxide. This action shows a decrease of the total acidity :
- 0.8 g/L de $KHCO_3$ lowers the must or wine acidity of 0.4 g/L (expressed in H_2SO_4).

Moreover, after precipitation by means of the cold, part of the potassium bitartrate (THK) is going to precipitate, which will show another decrease of the total acidity of about 0.25g.

Therefore, it shows the following :

	Decrease of total acidity in g/L (H_2SO_4)			pH increase		
	Neutralization	Precipitation	Total	Neutralization	Precipitation	Total
0.8 g/L of $KHCO_3$	0.4	about 0.25	about 0.65	+0.2	insignificant	+0.2

- ◆ The treatment with **Bicarbonat de Potassium** is the deacidification technique that increases the pH the most.
- ◆ After treatment with **Bicarbonat de Potassium**, the wine does not seem as aggressive. This feeling is the result of the decrease of the total acidity but also the pH increase.
The pH expresses the real acidity noticeable during the tasting.

REGULATIONS

- ◆ During a deacidification, the acidity decrease can not exceed 0,65 g/L expressed in H_2SO_4 (1 g/L in tartaric acid).
- ◆ Deacidification is only allowed in certain wine producing areas and under certain conditions : refer to the regulations in force in your area.
- ◆ Deacidification and acidification mutually exclude each other.
- ◆ The quantity of **Bicarbonate de Potassium** used must be declared or written on a deacidification treatment register.
- ◆ For musts, there are deacidification deadlines according to the wine producing area. Wine deacidification can be done all year round (EC regulation 1493/1999).

DOSAGE

- ◆ 0,8 g/L (or 80g/hL) of **Bicarbonate de Potassium** leads to an immediate acidity decrease of 0.4 g/L (H_2SO_4).

INSTRUCTIONS FOR USE

- ◆ Dissolve the **Bicarbonate de Potassium** in 10 times its weight in must or wine and incorporate into the tank, while homogenizing.
- ◆ Caution : the dissolution of **Bicarbonate de Potassium** leads to the formation of an abundance foam, therefore, prepare a big enough container.

PACKAGING

- ◆ 1 kg bag - Carton of 25 x 1 kg
- ◆ 5 kg bag - Carton of 5 x 5 kg
- ◆ 25 kg sack

STORAGE

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