

V40 - V33

Metatartaric acid

DELAY OF TARTARIC CRYSTALLIZATION

CHARACTERISTICS

- ◆ Metatartaric acid **V40** prevents the precipitation of tartars. It acts as an inhibitor of the crystallization of potassium bitartrate or calcium tartrate.
- ◆ Metatartaric acid **V40** is obtained by the esterification of tartaric acid by controlled heating under vacuum.
- ◆ The manufacturing of **V 40** under a vacuum and the strict and systematic control of its ester value guarantees :
 - Maximal and constant efficiency,
 - Rapid and complete dissolution,
 - Colourless and odourless solutions,
 - A homogeneous value of around 39.
- ◆ Antitartar protection increases with the ester value up to an optimum of 38/40.
- ◆ A value higher than 40 may cause long lasting problems.
- ◆ In normal storage conditions, treated wine is protected against tartaric precipitations all winter long.
- ◆ **V 40** is used for wines free of proteins. The 38/40 value enables hot bottling to be tolerated.
- ◆ **V 40** and **SUPERNEOSTABIL** are complementary reinforcing treatments.
- ◆ Their simultaneous use prevents the combined precipitations of tartar and colorants.

- ◆ **V33** is a metatartaric acid of lower value (33/35). It is used for special cases : Champagne and wines containing proteins.

LEGISLATION

The addition of metatartaric acid is authorised to the amount of 100 mg/L.

DOSAGE

- 10 g/hL (maximum authorized legal dose).

INSTRUCTIONS FOR USE

- Dissolve metatartaric acid **V 40** in cold water or wine (1 kg of **V 40**/10 L of water or wine).
- Add the preparation before filtration during pumping over (at least 1/3 of the vat) with a metering pump or a DOSACOL.

PACKAGING

V40 :

- 500 g bag, carton of 50 x 500 g
- 1 kg bag, carton of 25 x 1 kg
- 5 kg bag, carton of 5 x 5 kg
- 25 kg sack

V33 :

- 1 kg bag, carton of 25 x 1 kg

STORAGE

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