



CRISTALLITE®

TECHNOLOGICAL STABILIZER

COMPOSITION



Acid potassium tartrate (E 336) 35 %, Perlite 50 %, Neutral potassium tartrate (E 336) 15 %.

CHARACTERISTICS



CRISTALLITE® is a crystallizer that allows a rapid formation of bitartrate crystals at low temperatures with minimum change in wine acidity.

Its great effectiveness reduces up to 40% of potassium initial value.

Neutral potassium tartrate causes the formation of microcrystals of good size to trigger the precipitation of bitartrate in over-saturation in the wine.

Perlite helps the growth of germs crystallization, reducing the process times.

APPLICATIONS



CRISTALLITE® can be used both in continuous or discontinuous tartaric stabilization treatments.

It is recommended to use CRISTALLITE® at wine temperatures close to the freezing point (approx. half of the alcohol content) on clarified and filtered wine.

When using CRISTALLITE® comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Once you quickly reach the treatment temperature, dissolve CRISTALLITE® in water and then add to the wine and stir continuously.



DOSAGE

From 20 to 40 g/hL.
The maximum dosage is recommended for treating young wines or during cold stabilization for short periods of time.



PACKAGING

20 kg bags.
1 kg poly laminated bags



STORAGE

Keep in a cool and dry place.



HAZARD

Based on the current European regulations the product is classified: not hazardous.