



# POTASSIUM BITARTRATE

## CRYSTALLIZER



### COMPOSITION

Pure micronized potassium bitartrate (E 336) (acid potassium tartrate, cream of tartar).



### CHARACTERISTICS

Pure white crystalline appearance with granules of pre-determined size to allow the progressive and constant growth of the crystals. Research by Enologica Vason has established the correct dimensions of the crystals in order to make them catalysts of crystal germination.



### APPLICATIONS

POTASSIUM BITARTRATE is a salt that is insoluble in alcohol and only slightly soluble in water (5,11 g/L at 20°C).

In a mixture of water and alcohol, the solubility of the product depends on the alcohol level as well as temperature.

Wine, in most cases, is a solution that is over-saturated with this salt; adding more product therefore creates an ideal trigger for the growth process through the introduction of numerous tiny, pure crystals, after this there's precipitation.

POTASSIUM BITARTRATE therefore gives stabilization against future potassium tartaric precipitation, whether added in continuous or discontinuous refrigeration systems. The special purity of POTASSIM BITARTRATE allows it to be used in wines during cold tartaric stabilization. In this respect, a treatment in combination with neutral potassium tartrate provides interesting results.

**When using POTASSIUM BITARTRATE comply with the legal regulations in force.**



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### DIRECTIONS FOR USE

Add directly to the wine to be treated (preferably cold), dispersing it uniformly. To achieve the best results stir continuously.



### DOSAGE

From 20 to 50 g/hL according to the tartaric stabilization technology used, up to 400 g/hL for cold contact stabilization processes.



### PACKAGING

25 kg bags.



### STORAGE

The product is not altered by air but is slightly hygroscopic. Keep in a cool, dry place.



### HAZARD

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