



ENOCRISTAL SUPERATTIVO

RAPID TARTAR CRYSTALLIZER

COMPOSITION

Potassium bitartrate (35%), neutral potassium tartrate (30,1%), perlite (30%), potassium metabisulphite (4,9%).

GENERAL FEATURES

Appearance: homogeneous odorless white powder.

ENOCRISTAL SUPERATTIVO is a new rapid crystallizer conceived by the Esseco laboratories that has been tested by several Italian winery. It is used to crystallize potassium bitartrate quickly and with negligible effects on wine acidity.

The potassium ion is greatly reduced, without affecting the tartaric fraction of the wine.

The ingredients that make up **ENOCRISTAL SUPERATTIVO** combine synergically to optimize the formation and growth of bitartrate crystals.

Potassium bitartrate was chosen after in-depth research to find the right sized crystal nucleus to trigger the crystallization and precipitation of bitartrate in supersaturated solutions, as is wine after cooling.

Neutral tartrate neutralizes the free fraction of unstable tartaric acid without causing the excessive deacidification that generally follows the adoption of inorganic aids like carbonate or bicarbonate.

The siliceous material contained in the product boosts the growth of the crystallization nucleus and shortens processing times. Thanks to a balanced dose of potassium metabisulphite, **ENOCRISTAL SUPERATTIVO** prevents oxidation when low processing temperatures cause the oxygen in the wine to become more soluble.

APPLICATIONS

None of the substances contained in **ENOCRISTAL SUPERATTIVO** will affect the organoleptic properties of the wine, making it the idea product for stabilizing all wine types, particularly premium wines in which every processing stage must have a highly specific action.

ENOCRISTAL SUPERATTIVO leads to the rapid formation of perfectly sized crystals and is therefore a valuable aid for cellars that process large quantities of wine and need a quick tank turnover rate.

ENOCRISTAL SUPERATTIVO is ideal for all kinds of tartaric stabilization, both in continuous processes or when more or less prolonged contact with the wine is preferred.

DOSAGE

The recommended doses range from 20 to 50 g/hL.

The higher amounts are advisable for young wines or wines requiring very short stabilization times.

As a general rule, a dose of 20 g/hL can eliminate approx. 30% of the potassium ion.

20 g/hL of **ENOCRISTAL SUPERATTIVO** generates 5 mg/l of SO₂.

INSTRUCTIONS FOR USE

The product must be dissolved in water or wine (15-20% solution) before addition to the cooled mass during pumping over.

PACKAGING AND STORAGE

1 kg bag

15 kg sack

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

- Product approved for winemaking, in accordance with:

CE 1493/99