# ENOCRISTAL Ca

**Wine calcium stability**

<table>
<thead>
<tr>
<th>COMPOSITION</th>
<th>Micronized calcium L-tartrate.</th>
</tr>
</thead>
</table>

**GENERAL CHARACTERISTICS**

Enocristal Ca is a micronized calcium tartrate selected for its chemical purity, sensory neutrality and microgranular structure.

Due to the small size of its granules, Enocristal Ca acts as a crystallization nucleus, triggers the formation of calcium tartrate crystals and promotes calcium stabilization process.

Enocristal Ca has no direct sensory effect, but the treatment causes a decrease in total acidity proportional to the amount of precipitated calcium tartrate.

**APPLICATIONS**

- Wine calcium tartrate stabilization
- Reduction of wine calcium content

**DOSEAGE**

Recommended dosage: 50 g/hL

Maximum legal dosage in the EU: 200 g/hL

**INSTRUCTIONS FOR USE**

Dissolve in wine at a ratio of 1:20 and add to wine during pump-over. Keep the product in suspension until homogenization in the entire volume of wine. Wine temperature must be between 10-15°C (50-59°F) for the entire duration of the treatment. Cooling wine to -4°C (25°F) is not necessary. Leave Enocristal Ca in contact with wine for 7-15 days. At the end of treatment, rack off and/or filter.

For more information on the Enartis tartrate stabilization protocol, please refer to Enartis technical service.

**PACKAGING AND STORAGE CONDITIONS**

5 kg, 25 kg

Sealed package: store in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

**COMPLIANCE**

Product made of raw materials that are approved for winemaking in accordance with:

- Codex OEnologique International
- Reg. (EU) 2019/934 and subsequent amendments