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STABILIZING AGENTS

ENOCRISTAL Ca

Wine calcium stability

	<p>COMPOSITION Micronized calcium L-tartrate.</p>
	<p>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.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Wine calcium tartrate stabilization ▪ Reduction of wine calcium content
	<p>DOSAGE Recommended dosage: 50 g/hL Maximum legal dosage according to EU and OIV: 200 g/hL Outside the EU, consult current legislation.</p>
	<p>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 filter.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 5 kg - 25 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with: Codex Oenologique International</p> <p>Product approved for winemaking, in accordance with: Regulation (UE) 2019/934 and subsequent amendments</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.