

ENOCRISTAL Ca

WHEN BEAUTY BECOMES BOTHERSOME

While calcium crystals are beautiful, they cause issues for winemakers. ENOCRISTAL Ca is micronized calcium tartrate that triggers the formation of calcium tartrate crystals and promotes calcium stability.

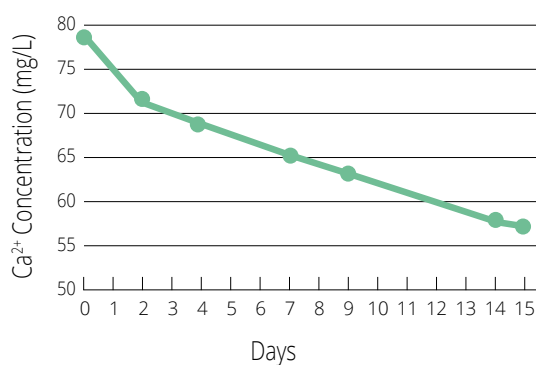
BENEFITS

LEARN MORE

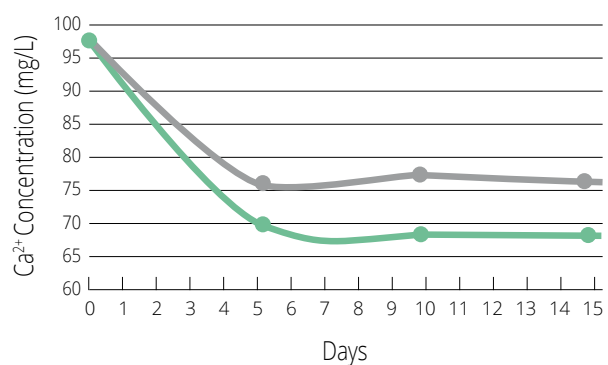
- **Pure micronized calcium tartrate** selected for its chemical purity.
- **Promotes calcium stability** by reducing the calcium present in wine.
- **Energy savings:** No need to chill wine.
- **No sensory impact:** It does not change wine sensory profile.
- **15 days of contact** at homogeneous and constant temperatures are enough to guarantee calcium tartrate stability.
- **Long-term results:** No concerns of calcium precipitation over time.

	Control	50 g/hL ENOCRISTAL Ca
Calcium ppm	105,8	50
Calcium ppm after 3 months	95	48

▶ After 3 months treatment with ENOCRISTAL Ca, the wine is calcium stable.



White wine at pH 3.38, 15 days contact with ENOCRISTAL Ca



Efficiency difference between ENOCRISTAL Ca and non-micronized calcium tartrate

Due to its micronized particles, ENOCRISTAL Ca is able to quickly reduce the concentration of calcium in wine and speed up the process to only 15 days without any sensory impact.