

CRISTALL Ca

For calcium stabilisation in wines

CHARACTERISTICS

Cristall Ca is based on micronised calcium tartrate and acts as a powerful nuclei to induce the precipitation of calcium ion in white, red and rosé wines. Being completely insoluble, any excess Cristall Ca is removed, thus avoiding any unwanted future precipitation in the bottle.

APPLICATIONS

Cristall Ca can be used after the end of alcoholic fermentation and during storage on wines with calcium content > 60-80 ppm, especially when the pH is > 3.10 - 3.20.

To accelerate the precipitation of the calcium ion it is advisable to work on limpid wines at a temperature between 5 and 15°C; however Cristall Ca is also effective at higher temperatures and on cloudy wines by suitably extending the contact time.

WARNING

- check the calcium content and tartaric stability before and after treatment;
- pay attention in case of subsequent blending, as the wine may no longer be stable.

INSTRUCTIONS FOR USE

Completely dissolve Cristall Ca in a little water and add to the mass to be treated, mixing together well. Leave in contact for at least 7 days at approx. 15°C, gentle stirring speeds up the action, at the end of the treatment remove the sediment with filtration or racking. It is not necessary to cool the wine.

DOSAGE

20-50 g/hl. Use the highest doses for cloudy wines or wines rich in protective colloids or with high pH (> 3.4).

PACKAGING

5 kg and 25 kg bags.