

CRISTALL STOP

For calcium and potassium stabilisation in wines

CHARACTERISTICS

Cristall Stop, based on calcium tartrate and potassium bitartrate, is a very fine powder that provides crystallisation nuclei to wines with tartaric instability.

APPLICATIONS

Cristall Stop is used in wines to precipitate excesses of K and Ca ions. It is used in the tartaric stabilisation phase and can also be added during second fermentation in the autoclave to bring forward the precipitation of calcium.

The use of Cristall Stop allows tartaric stabilisation in a single step and any future calcium sediment in the bottle is avoided.

WARNING

- to be used with limpid wines, in case of cloudy wines extend the duration of cooling until potassium stability is reached.
- check the calcium content 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 Stop in a little water, while stirring, and add to the wine at a temperature of approx. 15°C. Mix together carefully and leave in contact for at least 7 days to favour the precipitation of calcium ion; then lower the temperature to a few degrees below zero to obtain the precipitation of potassium bitartrate.

DOSAGE

40-100 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 15 kg bags.