

Product Description

Potassium hydrogencarbonate for the fine deacidification of must/grape juice, young wine and wine. Permitted according to the laws and regulations presently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Fine deacidification of must, young wine and wine, particularly in view of a rapid crystal separation leading to a quick finishing of the wine to be ready for bottling. When performing deacidification, the statutory regulations of the wine law have to be observed.

Potassium hydrogencarbonate for fine deacidification

Product and Effect

A deacidification by means of potassium hydrogencarbonate results in a precipitation of tartar (potassium hydrogentartrate). Contrary to the normal deacidification, where calcium tartrate deposits, the potassium hydrogentartrate precipitation with Kalinat can be accelerated by cooling or by carrying through the contact process (a process to obtain tartar stability by adding 4 g/L Kali-Contact to the cooled wine at -4 °C to 4 °C under intense stirring).

The main advantage of a Kalinat deacidification is that it is possible to rapidly precipitate crystals along with a resulting quick availability of the freshly deacidified wine. This however, can only be realized when the wine is cold-treated after the addition of Kalinat. For this purpose the contact process can be applied. As a rule, stability is then reached within approximately 3 days. Making use of the winter cold is a simple alternative. At normal cellar temperatures however, crystal precipitation will take several weeks to effect.

The calculated final value of acidity is not reached before complete precipitation of the potassium hydrogentartrate, i.e. after corresponding storage period or after cooling or contact process. If the determination of total acid after a Kalinat treatment does not produce the calculated total acid reduction, then nevertheless, the aspired partial neutralisation of acid has already been accomplished, only the crystals have not yet precipitated.

A Kalinat deacidification up to 3 g/L has only a minor influence on the pH value, a further advantage for young wine deacidification.

Dosage

For a deacidification by 1 g/L, 67 g Kalinat/100 L must, young wine or wine are necessary.

Application

Add Kalinat directly to the vessel under intense stirring or mix Kalinat with some liquid first, add and stir. During deacidification CO₂ is liberated. For this reason, provide for sufficient headspace in the vessel.

Storage

Store in a dry place and protect from foreign odours. Reseal opened packagings immediately and tightly.