CALCIOSTAB

STABILIZING AGENTS

Wine

General features

Calciostab is an oenological treatment used for decalcification of wines. This product consists of neutral potassium tartrate in racemic form and was developed to solve the problem of tartaric stability in wines with excessive calcium content. Main properties o Calciostab include:

- Effective descaling: Calciostab is designed to specifically address the formation of calcium tartrate precipitates, a common problem in some wines. Its use allows tartaric stability to be achieved, resolving issues related to excessive calcium in wines.
- pH adaptability: the rate of calcium racemate precipitation and the yield of the process are affected by the pH of the wine. Calciostab is effective even on wines with very low pH or heavily complexed calcium, ensuring optimal results.
- Suitable for different conditions: Calciostab can be successfully used on wines stored at very low temperatures or with high alcohol content, ensuring optimal effectiveness.

After using Calciostab, it is advisable to follow a refrigeration process to facilitate precipitation of the added potassium. The treatment is based on the exchange between calcium and potassium, and the addition of Calciostab results in an increase in the potassium content of the wine.

Composition

Neutral potassium tartrate in racemic form.

Dosage

The combination ratio of Calciostab with calcium is 5:1. Having then determined the amount of calcium to be broken down, the dosage of the descaling treatment is immediately obtained: having to break down 120 mg/l of calcium, 600 mg/l of Calciostab (120 x 5.00) will be used.

How to use

Calciostab should be dissolved in water beforehand (1:5) and then added to the wine being pumped over (at room temperature) only after complete dissolution has occurred. Since the use of neutral racemic potassium tartrate involves chemical-physical phenomena such as solubilization, double exchange reactions, crystalline germ formation, and crystal accretion, it is absolutely essential that the wine undergoing the treatment be perfectly clarified and filtered. It is recommended that decalcifications leading to a calcium reduction of at least 15-20 mg/l be carried out.

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In the 2 to 3 days following the treatment, a couple of pumpings over a day should be carried out, and only when this is complete can refrigeration be initiated. At this stage, the use of natural cremor tartar as a crystallization germ is perfectly compatible with treatment with Calciostab, with which it can therefore be combined.

Packaging and storage

1 kg and 25 kg bag.
Store in a cool, dry place, away from heat sources.

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