COMPACID ML

ACIDITY REGULATORS

Wine

General features

Compacid ML is a liquid acidity regulator that provides 10 milliequivalents per liter (meq/l) per milliliter of substance. Due to its powerful acidifying power, it can give flat, poorly aromatic wines a fresher, more floral profile, permanently correcting the wine's final taste.

Key benefits:

- Powerful acidifier: Compacid ML is known for its extraordinary acidifying ability, which allows it to significantly improve the sensory profile of wines.
- Antioxidant effect: this product prolongs the antioxidant effect of sulfur dioxide through a significant reduction in wine pH. This results in a decrease in antioxidant additions.
- Prevention of potassium bitartrate precipitation: when using tartaric acid as an acidifier, there is a risk of obtaining wines with an excessively *mineral* character due to the precipitation of potassium bitartrate. Compacid ML can be employed to avoid such drawbacks.
- Balanced composition: the formulation of Compacid ML is based on the natural proportions of organic acids found in wines and includes ingredients of natural origin. This ensures balanced acidification without undesirable taste alterations.

Composition

L-lactic acid, L-malic acid.

Dosage

EC Regulation 934/2019 allows the use of lactic and malic acid to increase fixed acidity in musts by 33.30 meq/l.
The permitted legal limits of Compacid ML on musts are 300 g/hl.

How to use

Directly add Compacid ML to 3% of the mass to be treated under stirring.
Introduce the homogenized mass inside the tank and keep the liquid circulating for 20 minutes.

Packaging and storage

25 kg canister.
Store the product in a cool, dry place.

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