Kalinat

Potassium bicarbonate for fine deacidification

Product description

Potassium bicarbonate for fine deacidification of juice, young wine and wine, especially with regard to rapid crystal separation and therefore rapid preparation of the wine for bottling. The status of authorization regarding deacidification must be observed.

Deacidification using potassium bicarbonate precipitates tartar (potassium bitartrate). Unlike calcium tartrate precipitation during normal deacidification, potassium bitartrate precipitation after deacidification with Kalinat can be accelerated by cooling, or by using the contact process (add 4 g/L Kali-Contact to chilled wine at - 4 °C to 4 °C, stirring thoroughly).
The main advantage of deacidification using Kalinat is the rapid possibility of crystal precipitation and separation and therefore rapid availability of freshly deacidified wine. This is only possible, however, if the wine is cold stabilized after the addition of Kalinat. The contact process can be used for this, which usually achieves stability within approx. three days. Using the cold of winter is also an easy alternative. If the wine to be deacidified is at normal cellar temperature, however, crystallization will take several weeks.
The final value of acidity will only be achieved after the potassium bitartrate has fully crystallized out, i.e. after an appropriate interval, or use of cold stabilization or the contact method. If, following treatment with Kalinat, a determination of total acidity does not result in a complete decrease in acidity, the desired partial neutralisation of acidity has nevertheless taken place. Only crystallization is incomplete. There is a negligible impact on the pH value during deacidification of up to 3 g/L using Kalinat. This is also advantageous when deacidifying young wine.
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.
Laboratory tested for purity and quality.

Dosage

67 g Kalinat/100 L must, young wine or wine is required for deacidification by 1 g/L.

Add Kalinat direct to the main tank and stir the wine, or first dilute with a little liquid to form a paste. Ensure there is sufficient room for expansion in the deacidification vessel, as CO_2 is released during deacidification.

Storage

Store in a dry place and protect from odours. Packs which have been opened should be immediately tightly sealed.

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