# Erbslöh Tartaric

Natural L(+) agricultural tartaric acid

## Product description

Erbslöh Tartaric is natural L(+) tartaric acid of agricultural origin.

Erbslöh Tartaric increases acidity and simultaneously ensures pH reduction. This results in improved microbiological stability, sulphurisation is more effective and the efficacy of Seporit PORE-TEC, MostRein® PORE-TEC, NaCalit® PORE-TEC and FermoBent® PORE-TEC is enhanced.

Depending on mineral content, the strength of buffering, the temperature and alcohol content, etc., the tartaric acid is partly crystallized out by potassium and calcium ions during the individual winemaking stages (grapes, grape must, partly fermented must, young wine and wine). This is why the actual increase in acidity and/or reduction in pH should be analytically controlled for every wine. Accelerated early crystal precipitation might occur after the addition of tartaric acid leading to improved crystal stability. Erbslöh Tartaric is previously dissolved in water, must or wine and added to the tank.

## Statutory situation/dosage

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Acidification may amount to a maximum of 1.5 g/L, calculated as tartaric acid, from the grape to the young wine stage. The maximum at the wine stage is 2.5 g/L, so a total of 4 g/L can be added. Acidification and chaptalisation of "one and the same product" is **not** permitted.

For example, it is possible to perform acidification of grape must and chaptalisation of the partially fermented grape must. The authorities must be notified in advance that acidification is to be performed and it should be noted in the records. Acidification, which can take place at several stages, is permitted using L-tartaric acid, L-malic or DL-malic acid and lactic acid.

DL-tartaric acid or meta-tartaric acid may not be used in acidification.

## Storage

Cool, dry, away from odours. Close opened packs immediately.