



KaliContact

Specially prepared, fractionated tartar crystals for natural tartar stabilisation

Product description

A specially prepared tartar crystal for inducing tartar precipitation. Potassium bitartrate (E 336), to achieve tartar stability by natural methods.

KaliContact is a high purity tartar crystal specifically prepared for crystal precipitation. It's special reactive surface ensures that tartar dissolved in wine is stimulated to crystallise out rapidly. This crystallisation is produced by the seeded crystals binding excess tartar dissolved in wine. The lower the wine temperature during the process, the longer-lasting the tartar stabilisation. For food (restricted use). KaliContact should be used with reference to the general treatment recommendations. Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

4 g KaliContact/L wine.

The wine must be completely blank filtered before the contact process is carried out. This is the only way to ensure certain tartar stabilisation. If the wine has to be deacidified, KaliContact can be added immediately after deacidification, without first separating off the deacidification sediment.

To ensure a save stabilisation against potassium bitartrate precipitation, the final wine blend intended for bottling (including Süßreserve) should undergo the contact process. When actually carried out, the wine is first cooled to a temperature between -4 °C and 4 °C. Then 4 g KaliContact/L wine is added, stirring thoroughly to distribute it well. The contact time is approx. 4 - 6 hours. We recommend briefly stirring the treated wine at hourly intervals to ensure constant contact between KaliContact and the tartar dissolved in the wine. The crystals are separated from the still cooled wine, preferably using a chamber filter press or kieselguhr filter. From experience, the tartar obtained in this way can be used in several ways if cleanly and carefully separated and stored. Care should be taken in the event of microbial infections. If reused multiple times, the contact tartar can cause infection in the wines and cause secondary fermentation, malolactic fermentation or formation of volatile acids.

Storage

Protect from odours and moisture. Packs which have been opened should be immediately tightly sealed.