



Metavin® Opti

Special, optimum esterified metatartaric acid

Product description

A metatartaric acid produced by intermolecular esterification of tartaric acid. Optimum esterification for long-term prevention of crystal precipitation. Esterification is extremely stable due to state-of-the-art production methods. For prevention of potassium bitartrate precipitation.

Treating wine with Metavin® Opti delays crystallisation and precipitation of tartar in a long term. The period of stability may be reduced in exceptional years with very high levels of tartar saturation. The duration of Metavin® Opti's stabilising effect greatly depends on the quality of the wine in question. It is possible to accurately predict the period of stability by determining the saturation temperature.

Metavin® Opti's particular advantages include the extremely stable esterification, which achieves better protection than the use of conventional metatartaric acids. This, and the particular size of the macromolecules, ensures prolonged stability against precipitation of tartar.

Metavin® Opti is of consistently high quality due to a special production process. Unlike many other metatartaric acids, Metavin® Opti has the particular property that it can be used even with subsequent hot filling; there is barely any risk of premature tartar precipitation.

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

Dosage and application

The recommended maximum legal treatment dosage in the EU is 10 g Metavin® Opti/100 L wine. Please refer to national regulations in all other countries.

Metavin® Opti is stirred into approx. 20 times the quantity of wine, left to stand for approx. one hour, then stirred again until fully dissolved. Only then, this solution is added to the main tank, stirring thoroughly.

Dissolution is a little more difficult due to optimum esterification of Metavin® Opti and the resulting prolonged stability, but warrants more careful stirring. Briefly stirring again before bottling the wine is recommended to ensure even distribution. The high level of esterification may give rise to a slightly milky, but minor haze. This haze will be the greater, the more the wine is inclined to tartar precipitation. The wine will clear again after standing for a short time. We recommend that Metavin® Opti be added 3 - 4 days before bottling. Wines to be treated must previously undergo appropriate treatment with bentonite, preferably NaCalit® PORE-TEC for protein removal, as addition of metatartaric acid may cause a change in the pH value.

Slight quantities of protein can lead to subsequent formation of a haze, which will disappear again after a certain time.

Storage

Metavin® Opti is hygroscopic and should therefore be protected from moisture. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.