

Cristal Cremor/S

TARTARIC STABILIZER

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

An adjunct in the cold stabilization of tartrates, Cristal Cremor/S is used in the cold tartaric stabilization treatment of potassium bitartrate.

The achievement of tartaric stability is often a long process with an uncertain outcome, due to numerous factors that interfere with the precipitation of potassium tartrate: alcohol, pH, presence of protective colloids, etc.

Increases the effectiveness of refrigeration

The addition of Cristal Cremor/S optimizes the stabilizing action of refrigeration by providing the wine with a high number of crystallization nuclei that aid the formation and growth of potassium bitartrate crystals and their subsequent precipitation.

Furthermore, Cristal Cremor/S triggers the ongoing formation of new microcrystals like a chain reaction.

When using Cristal Cremor/S, the net result is the achievement of cold tartaric stabilization in a rapid time frame and with the almost total precipitation of the excess potassium bitartrate.

This product is therefore a valid guarantee for preventing precipitation during the marketing phase.

Composition

Antioxidant preservatives: potassium tartrates (E336) associated with fine diatoms.

Characteristics

Appearance: crystals and powder

Colour: ivory

Dosage

30-60 g/hl depending on the instability of the bitartrate.

How to use

Disperse Cristal Cremor/S in approximately 5 parts wine and mix with the wine when the stabilization temperature is reached. The effectiveness of Cristal Cremor/S is enhanced if it is added while stirring the wine.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Pack sizes

code 110402 - 1 kg packs

