

# CRISTAL-SPEED

Crystal seeds for cold stabilization

## CHARACTERISTICS

*Cold stabilization is a well known treatment performed to reach the tartaric stability in the wine.*

*CRISTAL-SPEED accelerate the formation of crystals and, for this, it brings the following advantages:*

- *Reduces by 50% the time necessary for the treatment with obvious advantages in terms of stabilization time.*
- *Reduces considerably the Energy cost*
- *Reduces oxidations*
- *Improves filterability*

*CRISTAL-SPEED, with its crystallization seeds mechanism, starts a chain reaction that will induce a continuous and faster formation of crystals. This will bring to a much more efficient process and relevant assurance of actual stabilization.*

## DOSAGE

20-40/hl, using the higher dosage for young wines, being them the most potentially unstable. In case of overdosage, no contraindications are know but would further accelerate the process.

## INSTRUCTION FOR USE

***Disperse CRISTAL-SPEED in 10 parts of water and add it to the wine when it has reached the proper temperature of treatment.***

## COMPOSITION

*Micro-crystals of potassium bitartrate properly selected, potassium bicarbonate, extra pure bentonite.*

## PACKING

*2 kg packs in 24 kg boxes, 15 kg bags*

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**