

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 accelerates 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 known 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 perlite.

PACKING

15 kg bags
2 kg packs

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

EVER S.r.l.

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