

DISACOMPLEX

Balanced deacidifying agent

CHARACTERISTICS

DISACOMPLEX is a balanced de-acidifying agent that reacts with the acids in the must and wine, without giving off-flavors.

The de-acidification is completed quickly with DISACOMPLEX, rendering the wines more smooth and harmonic. DISACOMPLEX is easily dispersed and soluble, in both musts and wines.

APPLICATIONS

DISACOMPLEX can be use to:

- Reduce the acidity in musts which are too acidic
- Smooth out wines with overly aggressive acidity profiles
- Facilitate the onset of the malolactic fermentation

DOSAGE AND INSTRUCTIONS FOR USE

Dosage: complete preliminary dosages in the laboratory, considering that 100 g/hL of DISACOMPLEX will reduce the acidity by around 1 g/L, depending on the buffer capacity of the wine.

It is advisable to use DISACOMPLEX after having integrated SO_2 at values necessary for the biological stability of the wine, except in the case where a MLF is required.

COMPOSITION

Potassium Bicarbonate, Calcium carbonate and Neutral Potassium Tartrate

PACKING

1 kg packs in 25 kg boxes, 25 kg bags

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