CRYSTALFLASH®

Facilitates tartrates stabilization shortening cold-holding time

TECHNICAL DESCRIPTION

Crystalflash is an agent optimized to accelerate the crystallization of tartaric acid salts, in particular potassium bitartrate and neutral calcium tartrate, in wines during refrigeration. It is made up of a mixed composition of selected active principles, able to induce in the cold wine (temperature between –3 and –5°C), the instantaneous formation of a very thick cloud of rising micro-crystals, facilitating the first and more delicate stage of the nucleation process.

The action of **Crystalflash** makes crystals grow quickly and precipitate completely. Thanks to its formulation, **Crystalflash** eliminates the occurrence of oxidative phenomena, guarantees total dispersion and optimal compaction of the sediments. Ultimately **Crystalflash** shortens the cold stabilization time in a tank to a very short period of time, usually between 3 and 5 days.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium bicarbonate, acid and neutral potassium tartrate, activated bentonite, excipient.

DOSAGE

From 20 to 40 g/hL (1.5 – 2.5 lbs./1,000 Gallons).

INSTRUCTIONS FOR USE

Dissolve the dose in lukewarm water and add it by pumping over during the final stage of cooling.

STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 20 kg.
25 kg net bags.

Reference: CRYSTALFLASH_TDS_EN_5220926_OENO_Italy

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