



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, bentonite, cellulose.

→ DOSAGE

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

→ INSTRUCTIONS FOR USE

Disperse in lukewarm water and add in the final phase of the cooling of the tank.

→ STORAGE AND PACKAGING

3 years stored at room temperature in a non-humid environment.

1 kg net packets.

