



STATION  
ŒNOTECHNIQUE  
DE CHAMPAGNE



# CALCISTAB 2.0

---

## Management of excess calcium in wines

### CHARACTERISTICS

---

**CALCISTAB 2.0** is mostly made up of micronized calcium tartrate. The controlled micronization of the product is what enables the elimination of calcium present in wines at a temperature of between 10°C and 15°C max. This results in very significant energy savings compared to physical techniques such as electro dialysis or treatment with cationic resin.

### OENOLOGICAL PROPERTIES

---

In wines, **CALCISTAB 2.0** reduces excess calcium which can cause crystallization in the bottle.

The microcrystals of **CALCISTAB 2.0** enables you to bypass the nucleation stage, which in the case of calcium tartrate is difficult to control and obtain. Therefore, you can go directly to the crystal growth stage.

This growth takes place at temperatures between 10°C (optimum temperature) and 15°C (maximum temperature during treatment). The drop in calcium is monitored by means of analyses every 5 days until the desired value is achieved. The treatment ends by simply filtering the wine to eliminate the crystals.

### APPLICATIONS

---

- **CALCISTAB 2.0** is recommended for all types of wines whose calcium concentration is high enough to increase the risk of calcium tartrate precipitation in the bottle. Thresholds of 55 mg/L for rosés, red wines and sweet white wines, and 75 mg/L for dry white wines, are considered the concentration limits beyond which the tartaric stabilisation of wines in terms of calcium can no longer be assured. These values are given for information purposes only because the higher the pH, the greater the risk of calcium tartrate precipitation. Contact your oenologist or oenological advisor for an assessment of the risk of instability.
- Calcium content depends on the terroir, vintage, grape variety and treatments previously carried out with the wine
- **CALCISTAB 2.0** must not be used in "cigar" tanks, so as to maximise the speed of crystal growth. The wine is pumped over ( $\frac{1}{4}$  of the tank's volume) every 5 days and analysed for residual calcium.
- The treatment must mandatorily be performed with filtered wine (turbidity < 5 NTU). In fact, the particles in suspension in the wine can delay or even prevent the proper growth of crystals.



STATION  
ŒNOTECHNIQUE  
DE CHAMPAGNE



## DOSAGE

---

100 g/hL.

## INSTRUCTIONS FOR USE

---

**CALCISTAB 2.0** is added directly to the tank, in addition to homogenisation (pumping over  $\frac{1}{4}$  of the tank volume).

The treatment should be followed by analysis to estimate the acceptance threshold of the residual calcium concentration. Pumping over ( $\frac{1}{4}$  of the tank's volume) is to be carried out every 5 days.

*No daily pumping over, as this would be detrimental to the growth of the crystals.*

When the desired calcium concentration is achieved, filter the wine to eliminate the crystals.

### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

---

5 kg and 25 kg bags

## STORAGE

---

Store unopened, sealed packages away from light in a dry, odour-free environment.

Once opened, use up quickly as this product is hygroscopic.

*The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.*

054/2023 – 2/2