



STATION  
OENOTECHNIQUE  
DE CHAMPAGNE



# CREME DE TACKT

Tartaric stabilization of wines with regards to potassium and calcium

## CHARACTERISTICS

**CREME DE TACKT** contains potassium bitartrate (E336) and calcium tartrate (E354). **CREME DE TACKT** is offered as ready to use white crystals.

## OENOLOGICAL PROPERTIES

- **CREME DE TACKT** allows for the complete tartaric stabilization of wines by removing the surplus of potassium and calcium that may lead to crystallization in bottles. Used during short or continued cold soaking, **CREME DE TACKT** leads to the crystallization of potassium bitartrate and neutral calcium tartrate.
- Thanks to **CREME DE TACKT**, the tartaric stabilization of wines with regards to potassium bitartrate and neutral calcium tartrate can be realized in one operation only.
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## APPLICATION FIELD

- **CREME DE TACKT** is suitable for unstable still and base wines due to high amounts of potassium bitartrate and neutral calcium tartrate which pose risks of crystallization in bottles.
- **CREME DE TACKT** is particularly efficient when used during cold soaking or when continuous cold stabilization is applied if calcium concentrations are slightly above (< 20 mg/l) safety threshold values (max 60mg/L for rosé and red wines and max 80 mg/L for white wines).
- Calcium levels vary depending on several factors such as terroir, grape variety and enological practices.

## APPLICATION RATES

Application rate: 400 g/hL regardless of the technique selected.

Maximum application rate according to current European regulation: 2kg/hL.

## INSTRUCTIONS FOR USE

### **Short cold soaking:**

Decrease the temperature of the wine to be treated to -4°C and add the **CREME DE TACKT**.

Leave the **CREME DE TACKT** in contact while stirring for 8 to 10h to increase the treatment efficiency.

Allows for sedimentation and filter the wine while the wine is still cold.

### **Continuous cold stabilization:**

Add the **CREME DE TACKT** to the wine to be treated and decrease the temperature to -4°C. For an efficient treatment, allow for a contact time of at least 1h30 at -4°C.

### **Precautions for use:**

For oenological and specifically professional use.

Use according to current regulation.

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## PACKAGING

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5 kg bag – box of 5 x 5 kg.  
25 kg bag.

## STORAGE

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Store unopened package away from light in a dry and odourless area.  
Opened package: use rapidly.

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