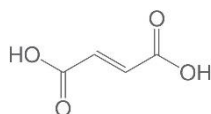


FUMARIC ACID

Inhibitor of malolactic fermentation

CHARACTERISTICS

FUMARIC ACID is an organic acid naturally present in wines. It is a diacid because it has two carboxylic functions.



Fumaric acid

One of its properties is to inhibit or block malolactic fermentation at a certain concentration. It is therefore a tool of choice to limit the use of the SO₂ previously used for this purpose.

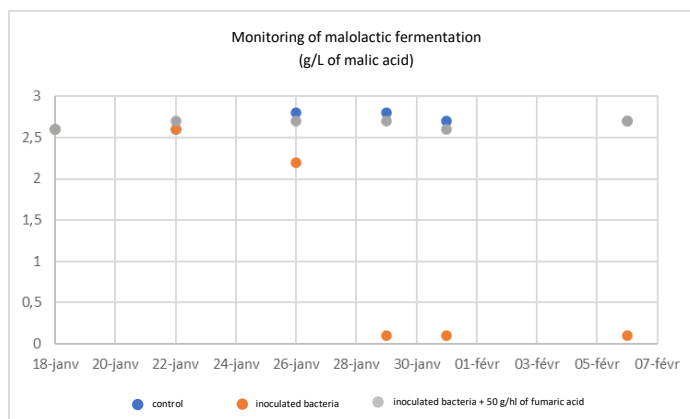
OENOLOGICAL PROPERTIES

When used in wine, it enables you to control malolactic fermentation. In fact, when added at an early stage after the end of alcoholic fermentation (fructose/glucose under 1 g/L), it blocks all malolactic fermentation. Added during malolactic fermentation, it allows the fermentation to be partially completed.

It is a tool of great interest when you wish to limit [the use of SO₂] or make wines without SO₂.

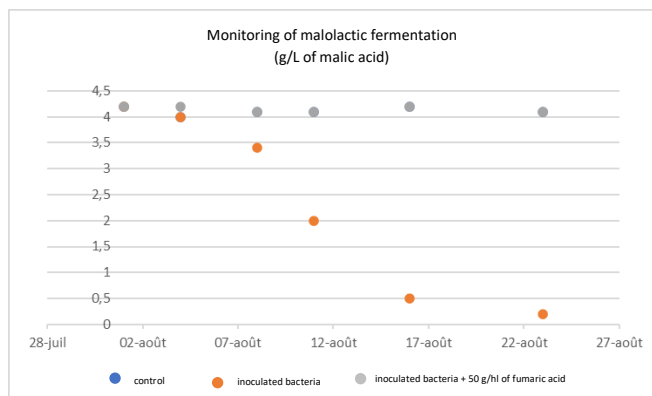
Note: However, proceed with caution when using in wines with residual sugar: in the case of alcoholic refermentation, the yeast may metabolise the fumaric acid that is added and turn it into malic acid by means of its Krebs cycle. As a result, there is a risk of activating the malolactic fermentation instead of inhibiting it.

TEST RESULTS



White base wine: ABV 12.05% V/V -
pH 3.22 - Total acidity 5.4 g/L H₂ SO₄

LES ESSENTIELS



Rosé wine: ABV 13.00% V/V - pH 3.25 -
Total acidity 4.85 g/L H₂ SO₄

DOSAGE

30 to 60 g/hL.
Maximum legal dose: 60 g/hL.

INSTRUCTIONS FOR USE

FUMARIC ACID is prepared in 20 times its weight in wine. It is then incorporated into the wine by pumping over half the volume of the tank. For better solubilisation, it is strongly advised that this operation be carried out with wine whose temperature is above 10°C.

Precautions for use: Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

5 kg and 25 kg.

STORAGE

Store unopened, sealed packages in perfect condition away from light in a dry, odour-free environment. Do not allow to freeze.

Once opened, use rapidly.

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