



MIX Acid TLM

Mixture of tartaric, malic and lactic acid



→ TECHNICAL DESCRIPTION

Mix Acid is the acidification proposed by AEB for musts and wines. Mix Acid are formulations based on malic, lactic and tartaric acid that confer taste roundness to the wine, avoiding the appearance of acid lacks of balance caused by the prevalence of only one compound with regard to the others. These preparations by AEB have the characteristic of prolonging wines' longevity and drinkability, strengthening the endogenous anti-oxidizing power of wines thanks to the lowering of the pH-value.

The utilization of **Mix Acid TLM** showed that the total acidity and the stability of the natural tartaric acid is higher than the only addition of tartaric acid, sometimes even 30% more, thanks to the synergy of the three acids composing it.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

L(+) tartaric acid, L-malic acid, L-lactic acid, water q.s. to 100.

→ DOSAGE

Maximum limits of utilization: 53,3 meq/L in musts and in wines (1,7 mL/L of **Mix Acid TLM** brings about 10 meq/L, that is 75 g/hL in tartaric acid). Acidity produced per mL/L relates to components values, that means that possible salitization of wine/must of destination is not considered.

→ INSTRUCTIONS FOR USE

Directly add into the wine by means of Venturi tubes or a suitable dosing pump. It is suggested to keep the mass stirred after the treatment.

It is recommended to make trials of addition to optimize results.

→ ADDITIONAL INFORMATION

Precautions for use: use quickly after opening; do not mix with an alkaline product; it can cause tartaric precipitations; acid and corrosive product, the operator must use gloves and mask for handling the product.

→ STORAGE AND PACKAGING

Store in the closed packaging, in a clean, dry and odorless place. Product sensitive to crystallization, keep at a temperature above 15°C.

1 kg net bottles in cartons containing 20 kg.
25 kg net drums.
1100 kg net IBC.

