



MIX Acid TM

Mixture of tartaric and malic 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.

Mix Acid TM is a mixture of tartaric and malic acid for musts and wines which need a higher total acidity and for which the taste acid freshness must not be loosen.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

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

→ DOSAGE

Maximum limits of utilization: 53,3 meq/L in musts and in wines (1,3 mL/L of **Mix Acid TM** 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. It is recommended to make trials of addition to optimize results.

→ 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.

→ 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.

25 kg net drums.
1200 kg net IBC.

