



# MIX Acid LM

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 Complex liquid acidifier  
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## → 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 post-fermentative intervention of **Mix Acid LM** has the important merit to allow a facilitated calculation of the final acidity, as the tartaric precipitation has already taken place. The utilization of the single acids normally causes discordant points when tasting, when the splittle partially stops the wines' acidity. Even in this case **Mix Acid LM** is the easiest and most practical solution, enabling the wine-maker to concentrate on the essential parameters, such as the processing stage where to intervene and the total acid dosage to be utilized.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

L-Malic acid, L-Lactic acid, water q.s. to 100.

## → DOSAGE

Maximum limits of use: 53,3 meq/L in musts and in wines (1 mL/L of **Mix Acid LM** 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; acid and corrosive product, the operator must use gloves and mask for handling the product.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net drums in cartons containing 20 kg.  
 25 kg net drums.

