



MIX Acid TL

Mixture of tartaric 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.

Mix Acid TL is a mixture of tartaric and lactic acid, indicated for the addition into young red wines at the end of the fermentation and into white wines: besides increasing the total acidity, it gives roundness and smells are increased.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

L(+) tartaric acid, L-lactic acid, water up to 100.

→ DOSAGE

53,3 meq/L in musts and in wines (1,1 mL/L of **Mix Acid TL** 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 a cool dry place, away from direct sunlight and heat.

25 kg net drums.

