

METAVIGUM

Tartaric precipitation and colour stabilizer

CHARACTERISTICS

Metavigum effectively helps prevent potential casse in wines.

Metavigum inhibits tartaric salt crystallization by hindering bonding between insoluble tartrate molecules.

Its composition includes gum arabic, which acts as a colour stabilizer in red wines. **Metavigum** enhances smoothness, producing more well-rounded wines.

APPLICATIONS

Metavigum is ideal for use in white, rosé and red wines with tartaric instability, in which preventing tartaric salt precipitation is necessary.

Applying **Metavigum** prevents colour precipitation in red wines and helps polish overly astringent tannins.

COMPOSITION

Metatartaric acid and gum arabic.

DOSAGE

Finished wines 15 - 30 g/hl

CAUTION: It is recommended to perform laboratory tests before application to determine optimal dosage.

INSTRUCTIONS FOR USE

Apply **Metavigum** to clarified wines:

Dissolve the **Metavigum** in 5 times its weight of cold water (200 g of **Metavigum** per litre of water) and add to the total volume of wine to be treated, stirring gently and thoroughly.

IMPORTANT: Treatment should be carried out on clarified wines, since this product acts as a protective colloid and will therefore inhibit sedimentation during clarification with fining agents.

PHYSICAL APPEARANCE

Cream granules.

PACKAGING

1-kg packs.

PHYSICO-CHEMICAL PROPERTIES

pH [1%]	2,0 - 3,5
Moisture [%]	< 15
Bulk density [g/ml]	0,400 - 0,500

STORAGE

Store in the original packaging in a cool, dry place.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.