

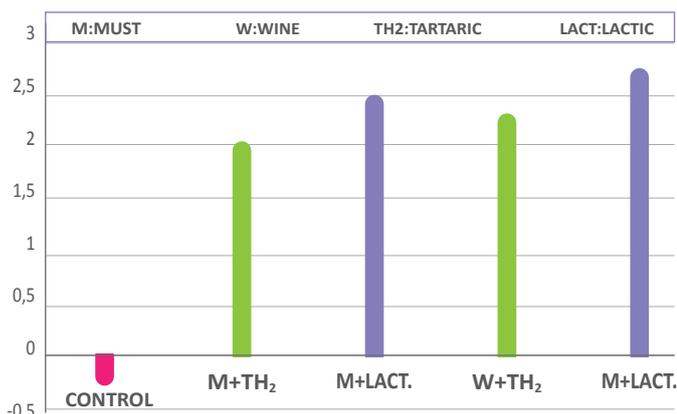
Purac Vin®

Acidifier for musts and wines

CHARACTERISTICS

Purac Vin is derived from lactic acid (88%) and is used to correct acidity in musts and wines. It is used for this purpose as an alternative to tartaric acid. **Purac Vin** offers the following advantages over tartaric acid:

- It increases wine's total acidity more effectively, as its salts are more soluble with potassium.
- Although it lowers wine's pH level, this decrease is not as sharp as with tartaric acid and the reduction is predictable.
- It increases wine's chemical and microbiological stability, while also improving its organoleptic qualities.
- As there are no precipitates, the wine has a greater buffering capacity.
- Lactic acid added to musts and wines remains after cold stabilization, meaning it can be added just before bottling without producing precipitation in the bottle.



Effect on total acidity of lactic and tartaric acid.

APPLICATIONS

- In musts, as an acidifier.
- In white, rosé and red wines to correct acidity during production.
- In white, rosé and red wines prior to bottling.

ORGANOLEPTIC QUALITIES

Purac Vin enhances wine's roundness and smoothness, helping to balance its taste profile. It also boosts formation of lactic esters, such as ethyl and isoamyl lactates, which are important contributors to the wine's bouquet.

COMPOSITION

Natural lactic acid (E-270) obtained by lactic fermentation of sugars.

DOSAGE

1.13 ml/L of **Purac Vin** increases wine's acidity by 1 g/l, expressed as tartaric acid

INSTRUCTIONS FOR USE

Add the **Purac Vin** directly to the must or wine and mix thoroughly.

PHYSICAL APPEARANCE

Slightly yellowy liquid.

PACKAGING

25-kg containers.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Content [%]	87.5 – 88.5
Density [g/ml]	1.20 – 1.22
Sulphated ash [%]	< 0.05
Chlorides [g/kg]	< 1
Sulphates [g/kg]	< 1
Heavy metals [mg/kg]	< 5
Fe [mg/kg]	< 10
Pb [mg/kg]	< 0.5
As [mg/kg]	< 1
Cyanides [mg/kg]	< 1
Citric, oxalic, tartaric, phosphoric acid	Passes test
Sugar	Passes test

STORAGE

Store in the original packaging in a cool, dry and odour-free place. Do not expose to direct sunlight.

Use the product as soon as possible after opening.

Best before: 5 years from packaging.

RGSEAA: 31.00391/CR

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

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