

LACTIC ACID

Acidifier for musts and wines

CHARACTERISTICS

Lactic acid (E-270) is an acidifier used to correct acidity in musts and wines. It is used for this purpose as an alternative to tartaric acid. Lactic acid 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.
- Lactic acid 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.

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

Lactic acid 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 obtained by lactic fermentation of sugars.

DOSAGE

1.26 ml/l of lactic acid increases wine's acidity by 1 g/l, expressed as tartaric acid.

INSTRUCTIONS FOR USE

Add the **lactic acid** directly to the must or wine and mix thoroughly.

PHYSICO-CHEMICAL PROPERTIES

Isomeric form	L (+)
L(+) content [%]	79,5 - 80,5
Sulfated ash [g/kg]	< 1
Chlorides [g/kg]	< 1
Sulphates [ppm]	< 1
Fe [mg/kg]	< 10
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
Cd [mg/kg]	< 1
As [mg/kg]	< 3

PHYSICAL APPEARANCE

Slightly yellowy liquid.

PACKAGING

25 kg containers.

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.