

Product Description

Metavin® Opti is a metatartaric acid, obtained through internal esterification of tartaric acid. Optimum esterification for long-term prevention of crystal precipitation. The up-to-date production processes for the manufacture of Metavin® Opti provide for the extremely stable esterification.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

**Optimally esterified
metatartaric acid**

Aim of Treatment

Long-term prevention of tartar deposits (potassium hydrogen tartrate) and calcium tartrate precipitation.

Product and Effect

A treatment of wine by applying Metavin® Opti provides for long-term prevention of crystallization and precipitation of tartrate. In exceptional cases, i.e. certain rare vintages with excessive tartar oversaturation, the stability period can be shortened. This period where the stabilizing effect of Metavin® Opti is effective depends strongly on the nature of the respective wine. A precise assessment of stability time can be made by determination of the saturation temperature. The special advantages of Metavin® Opti are, among others, its extremely stable esterification which, compared to conventional metatartaric acids, provides for improved protective properties. Together with the special size of the macro-molecules, this leads to extended stability with regard to tartrate precipitation. Metavin® Opti is always of the same first-rate quality due to a special process of production. Unlike many other metatartaric acid qualities, Metavin® Opti can also be applied in case of a subsequent hot bottling. A risk of premature precipitation of tartrate is very unlikely.

Dosage

10 g Metavin® Opti/100 L wine is the recommended and maximum dosage allowed by EU law. National rules and regulations have to be observed.

Application

Metavin® Opti is mixed with an approx. 20-fold quantity of wine and stirred thoroughly. Allow to rest for approximately 1 hour, stir again until complete dissolution, then add to the total quantity of the beverage under intensive stirring. Dissolution is somewhat rendered difficult due to optimum esterification and resulting long-lasting stability, which, however, justify the very careful mixing procedure. To ensure equal distribution, it is recommended to stir the total quantity of wine again briefly before bottling. The high degree of esterification of Metavin® Opti may lead to a slight milky cloudiness which, however, does not affect efficiency. The more the wine tends to tartrate precipitation, the stronger the cloudiness. The wine becomes clear again after a short time. It is recommended to add Metavin® Opti 3-4 days before bottling. Proteins should be eliminated very thoroughly by a suitable fining of the wines, because the addition of metatartaric acid may lead to changed pH-values. Even small quantities of proteins may lead to secondary haze which will disappear again after a certain time.

Storage

Metavin® Opti is hygroscopic and has to be protected from the influences of moisture. Opened packagings must be resealed immediately and tightly and used up within a short time.