



STATION  
OENOLOGIQUE  
DE CHAMPAGNE



# STABICa

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## Excess calcium management in wine

### CHARACTERISTICS

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**STABICa** is a racemic mixture of neutral potassium tartrate.

It is in the form of white crystals. The racemic form is characterized by a perfect ratio between the two isomers of potassium salt tartaric acid and guarantees its effectiveness.

### OENOLOGICAL PROPERTIES

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In wine, **STABICa** allows the elimination of excess calcium likely to cause crystallization in the bottle. **STABICa** acts in forming a racemic calcium tartrate extremely insoluble in a hydroalcoholic solution regardless of room temperature. Hence, the excess calcium is easily eliminated by precipitation and then diminishing filtration.

**STABICa doesn't modify the pH or the total acidity of the wine processed** because the entire product is useful to the calcium precipitation.

### APPLICATIONS

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- **STABICa** is recommended on any type of wine when the calcium concentration is high enough to increase the risk of precipitation of calcium tartrate in the bottle. The thresholds of 60 mg/L for rosé and red wine and 80 mg/L for white wine are considered as the limits of concentration beyond which the tartaric stabilisation of wine vis-a-vis the calcium is no longer ensured. These values are given for information purposes because the higher the pH, the more significant becomes the risk of precipitation of calcium tartrate. Make contact with your oenologist or oenological consultant for an assessment of the risk of instability.
- The levels of calcium vary according to the soil, vintages, grape varieties and processing applied to the wine beforehand.
- **STABICa** must be used in order to eliminate a minimum of between 15 to 20 mg/L of calcium in the wine. Below that, the effectiveness of the product decreases and does not allow a good elimination of calcium. For values in calcium below 15 mg/L to be eliminated, a stabilization through cold temperature by seeding with **CREME DE TACKT** is recommended (see your oenologist or oenological consultant).
- Beyond 40 mg/L of calcium to be eliminated it is preferable to proceed with a processing in two parts with a diminishing filtration between the 2 processing stages.
- It is essential to carry out the treatment on filtered wine (turbidity < 5 NTU). This is because suspended particles in wines can delay, or even prevent, precipitation of racemic calcium tartrate.

### APPLICATION RATES

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Use proposed: depending on the amount of calcium to precipitate.  
The dose of 5 g/hL eliminate 10 mg/L of calcium of the processed wine.

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## INSTRUCTIONS FOR USE

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Dissolve **STABICa** in 100 times its weight in wine (10 gr for 1 litre). Incorporate into the volume to be processed then homogenize by reassembly twice a day on the total volume of the vat. The processing lasts 2 to 3 days.

It is recommended to carry out an analysis of the calcium half-way through processing to check the proper effectiveness of the processing. If the elimination of the calcium is not sufficient, the processing time will be extended until the targeted result has been reached.

When the targeted calcium concentration has been reached, proceed with a diminishing filtration to eliminate the deposit of calcium tartrate that has formed.

### **Precaution for use:**

Product for oenological use and exclusively professional.

Use in accordance with the regulations in force.

## PACKAGING

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Bag of 5 kg

## STORAGE

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Full packaging, originally sealed, protected from light in a dry and odourless place.

Open packaging: to be quickly used because it is a hygroscopic product.

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