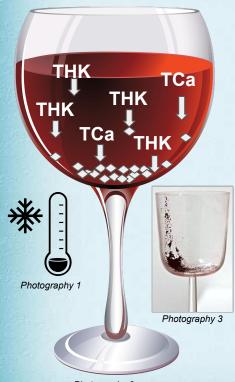
## Analysis of different methods for wine tartaric stabilization



Photography 2

THK: potassium hydrogen tartrate.
TCa: neutral calcium tartrate.

**OBJECTIVE:** to study the different methods and discuss their advantages and disadvantages.

- ➤ Cold treatment
- **➤** Electrodialysis
- ➤ Ion exchange

- ➤ Metatartaric acid
- **➤** Carboximetilcelulose
- **➤** Mannoproteins
- ➤ Potassium polyaspartate

## **CONCLUSIONS:**

- ➤ Tartaric stabilization is essential.
- Cold treatment to be mostly used.
- ➤ Alternatives in evolution.
- Winerys need to adapt.

Maria Herrera Giraldo 4th june 2018 Universitat Autònoma de Barcelona

Photographic sources:

Photography 1:

https://thenounproject.com/term/thermometer-cold/861474/

Photography 2:

http://pngimg.com/imgs/food/wine/

Photography 3 and 4:

http://www.pinsdaddy.com/wine-bottle-sediment\_AEYO5ebly0R7K

GVIcr4dbfdb5kR9QarV99wSPS5B2yM/

