

Analysis of different methods for wine tartaric stabilization



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.

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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_AEYO5ebly0R7KGVIcr4dbfdb5kR9QarV99wSPS5B2yM/

Photography 4

