MARTIN VIALATTE

ACIDITY REGULATORS

DICALCIC 100

Desacidification of balanced wines by double salt formation

CHARACTERISTICS

A lot of white wines are judged too acidic because these wines are too rich in malic acid (insufficient maturity). If malolactic fermentation must be avoided, which is frequent in white wines, deacidification is necessary. Deacidification on wine will be able to be carried out once alcoholic fermentation is done.

"Classical" deacidification with Potassium Bicarbonate or Calcium Carbonate eliminate an important part of tartaric acid, without touching malic acid. In spite of global falling of acidity obtained, the non-balanced gustatory aspect of the wine must be increased.

Dicalcic* process allows to deacidify wines rich in malic acid, just decreasing this acid. This process, authorised by Reglement CE 1493/99, consists to deacidify one part of the wine by **Dicalcic** composed with appropriated dosages of Calcium Carbonate and Tartaric Acid. On this part of wine, present malic and tartaric acids precipitate under the form of Calcium Tartromalate (double salt).

After elimination of formed crystals, the deacidified part of the wine is blended again with the other part, to obtain the desired and predetermined total acidity.

* See "Revue Française d'Oenologie" n° 87/1982 page 37 to 42; a copy will be sent to you on request by **Martin Vialatte.**

APPLICATION FIELD

Dicalcic respects aromatic characters and gustatory finesse of treated wines (with the attention of acidity sensation, researched at the beginning). **Dicalcic** does not provide any organoleptic characters modification and respects }terroir~ and grape-variety authenticity.

Dicalcic allows selective and appropriated deacidification:

- Essentially by malic acid elimination, first reason of non-balanced wine acidity,
- Without exogenous tartaric acid: tartaric acid provided by **Dicalcic** is totally eliminated by formation and precipitation of double salt,
- With a minimum increase in the amount of calcium, avoiding next wine instability (precipitation of calcium tartrate crystals).

Dicalcic is a formula "on measure":

- **Dicalcic** formulation is determined for each wine to be treated, depending on the levels of malic and tartaric acid before treatment.

Examples:

- **Dicalcic 95** corresponds to a wine with equal molecular amounts of tartaric and malic acids (1.5 g tartaric for 1.3 g malic),
- **Dicalcic 30** corresponds to a wine with 5.8 times more malic acid than tartaric acid.

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PACKAGING

There is no **DICALCIC** packaging ready to use in the store.

DICALCIC is prepared on measure after wine analysis.

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