

KYLMÄ® INTENSE

A next-generation tartrate stabiliser to prevent potassium bitartrate precipitation

CHARACTERISTICS

KYLMÄ® INTENSE is a 5% solution of potassium polyaspartate containing a set of polysaccharides. It provides a **triple promise** for the treatment of red wines: **tartrate stabilisation**, greatly **improved stabilisation of colouring matter**, and an **organoleptic contribution** to roundness, volume and fruitiness.

OENOLOGICAL PROPERTIES

KYLMÄ® INTENSE is a protective colloid that acts both on the formation of crystals (nucleation) and on the growth of microcrystals of potassium bitartrate present in the wine.

Examples of results obtained after treatment with KYLMÄ® INTENSE

		Control	Metatartaric acid	Kylmä Intense	Unit
Gamay MPC 2018 Beaujolais	Minicontact test	75	45	42	Minicontact
					Conductivity in µS
Early bottling	Crystals	+++++	0	0	After cold test for 6 days at -4 °C
Merlot Traditional maceration (3 weeks) Bordeaux	Minicontact test	121	44	43	Minicontact
					Conductivity in µS
	Crystals	+++++	+	0	After cold test for 6 days at -4 °C

Table 1: The tartrate stability of various wines was tested using a cold test: -4 °C for 6 days, and a minicontact test

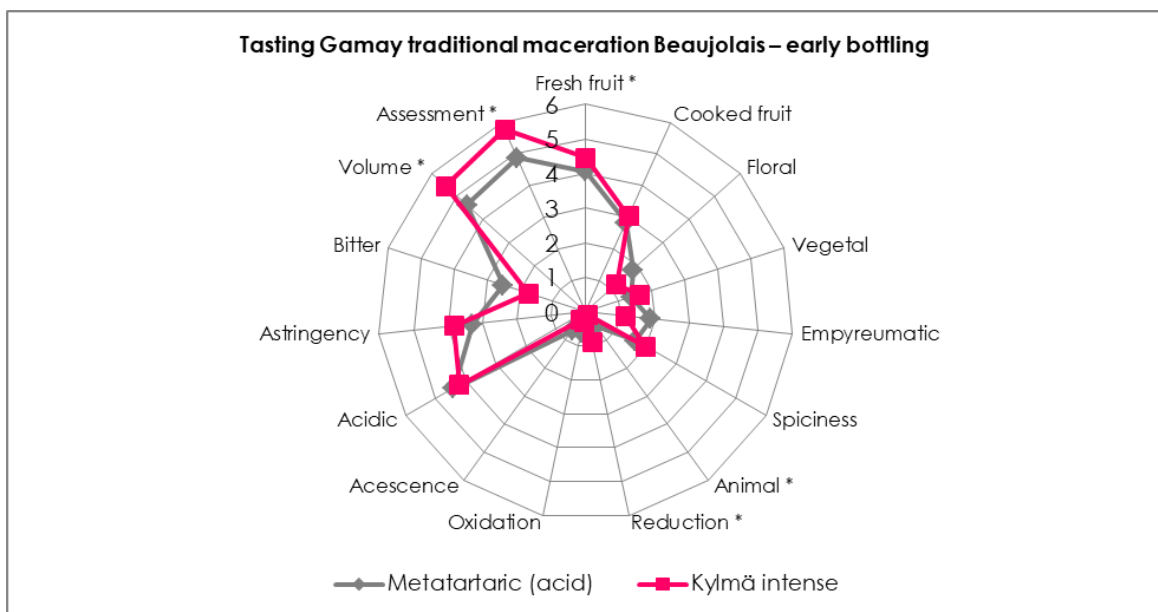
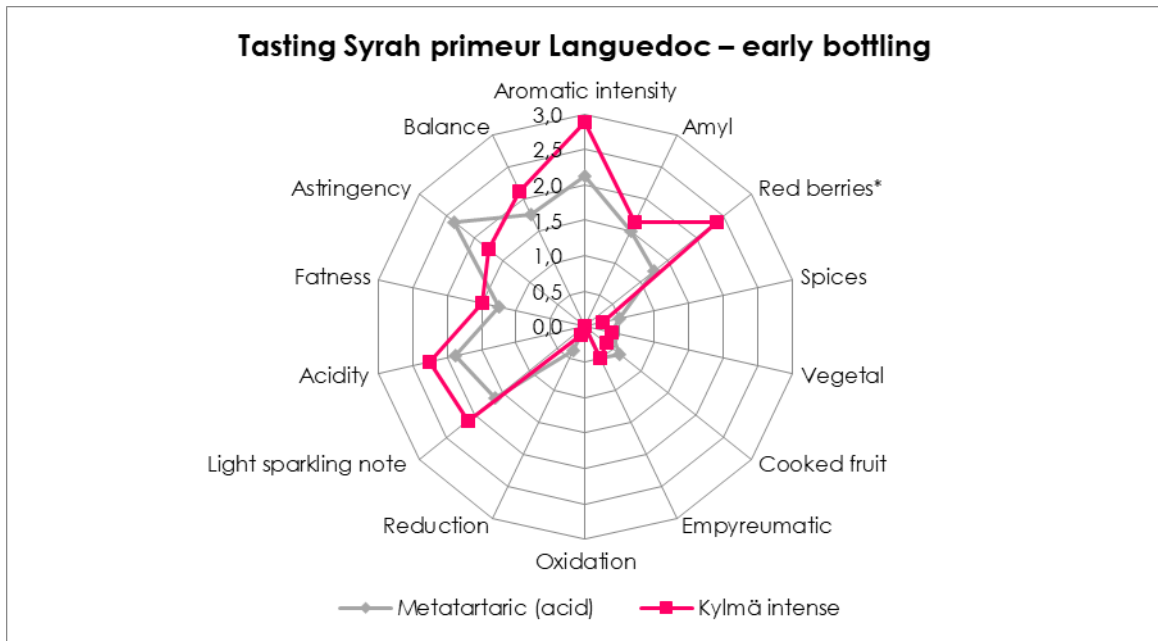
Thanks to the synergy of its formulation, **KYLMÄ® INTENSE** promotes stabilisation of colouring matter.

	Turbidity in NTU	Metatartaric acid	Kylmä Intense
Gamay MPC 2018 Beaujolais	Before cooling	1,8	5,5
	After cooling	14,5	6,3
	difference	12,7	0,8

Table 2: Stability of colouring matter was tested using a cold test at 4 °C for 3 days.

KYLMÄ® INTENSE can lead to an increase in the clogging index, connected to the presence of certain polysaccharides of plant origin. However, during validation tests, only untreated wines exhibited high indices (CI>30) that could possibly cause filtration problems after treatment.

KYLMÄ® INTENSE has a positive organoleptic impact on wines due to heightened perception of fruity components of the aroma and to greater suppleness in the mouth.



APPLICATIONS

KYLMÄ® INTENSE is recommended for use on **red wines**.

KYLMÄ® INTENSE does not stabilise calcium tartrate.

Like metatartaric acid and CMC, **KYLMÄ® INTENSE** can react with lysozyme.

Can be used on still white and rosé wines. In this case, wines must be protein stable. Ask your oenologist for advice.

Product must only be added to wines at a temperature exceeding 12 °C.

DOSAGE

Dosage: 10 to 20 cL/hL.

Maximum legal dose according to current European regulations: 20 cL/hL

INSTRUCTIONS FOR USE

On still red wines:

Thanks to its high miscibility and the almost instantaneous action of potassium polyaspartate, **KYLMÄ® INTENSE** can be added directly to wine ready for bottling just before final filtration, or in-line on the bottling line using a high-quality micro-metering pump.

Precautions for use:

Do not use prior to tangential flow filtration.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 L*, 5 L, 20 L and 1000 L* cans

*To order

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow the product in solution to freeze.

Once opened use within 1 week.

Since we do not control the conditions of use and the implementation of our products, SOFRALAB cannot be held responsible in the event of treatment failure and presence of crystals in bottles, as well as precipitation of colouring matter.

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