

KYLMÄ® MISTRAL

Next-generation tartrate stabiliser
to prevent potassium bitartrate precipitation

CHARACTERISTICS

KYLMÄ® MISTRAL is a solution specially designed for tartrate stabilisation and enhancement of the aromatic potential of white wines, rosé wines, and wines produced using the Charmat method.

KYLMÄ® MISTRAL is based on a mixture of potassium polyaspartate and specially selected Seyal gum Arabic.

KYLMÄ® MISTRAL has a positive impact on aromatic freshness, minerality and aroma longevity. In addition, it helps to unlock clean aromas.

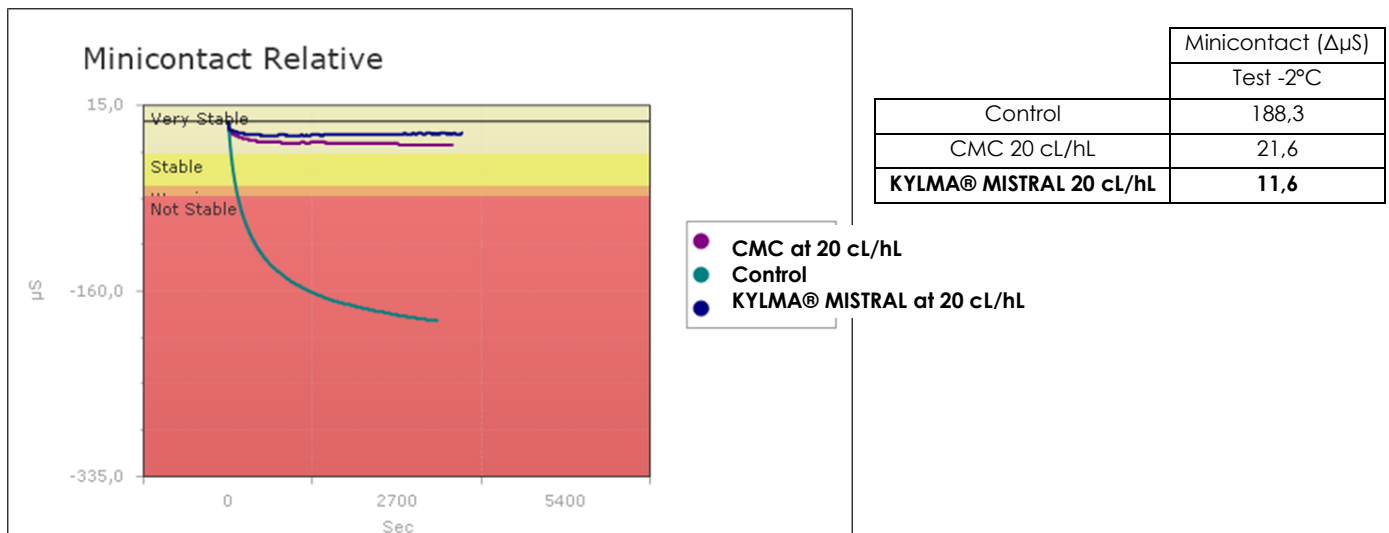
OENOLOGICAL PROPERTIES

KYLMÄ® MISTRAL is a product formulated from protective colloids that act both on the formation of crystals (nucleation) and on the growth of microcrystals of potassium bitartrate present in the wine.

The special feature of the selected Seyal gum Arabic is its microfilterability, which means that **KYLMÄ® MISTRAL has no impact on wine filterability.**

Examples of results obtained after treatment with KYLMÄ® MISTRAL

Chardonnay 2019



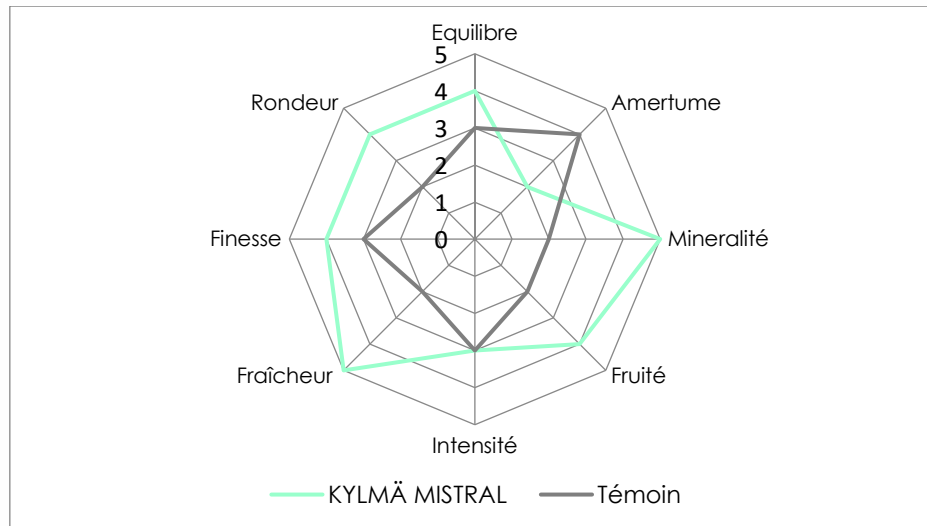
Impact on filterability

	FI	Vmax
Control	7.94	1729
KYLMÄ® MISTRAL 20 cL/hL	5.5	2731

$$FI = T2 - 2 * T1$$

$$Vmax = 400 + ((400 * T1) / FI)$$

T1, T2, time in seconds for filtration of 200 and 400 ml on 0.45μ membrane.



KYLMÄ® MISTRAL perfectly meets market requirements for white and rosé wines, as well as sparkling wines produced using the Charmat method, with regard to tartrate stability, freshness, minerality, longevity and unlocking of aromas.

APPLICATIONS

KYLMÄ® MISTRAL is recommended for use with **white and rosé wines, as well as sparkling wines produced using the Charmat method, irrespective of their level of instability.**

KYLMÄ® MISTRAL does not stabilise calcium tartrate.

Like metatartaric acid and CMC, **KYLMÄ® MISTRAL** may react with lysozyme. Wines must be **protein stable**.

Ask your oenologist for advice.

DOSAGE

Dosage: 10 to 20 cL/hL.

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

INSTRUCTIONS FOR USE

With still white and rosé wines:

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.

With sparkling wines produced using the Charmat method:

Should be added to clear, finished wines ready for bottling, after second fermentation.



This product can be added directly without the need for prior rehydration: it is DROP&GO!

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

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PACKAGING

20 L cans and 1000 L IBCs

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow 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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