II.6.1.16 Tartaric stabilization by cationic exchange

Definition:

Process during which the base wine flows through a column filled with polymeric resin reacting as undissolvable polyelectrolyte and whose cations can be exchanged with cations of the surrounding environment.

Objective:

Obtaining tartaric stability of aromatised wines, beverages based on vitivinicultural products and wine-based beverages:

a) face to face of potassium hydrogen tartrate,

b) face to face of calcium tartrate (and other calcium salts).

Prescription:

a) Treatment should be limited to the removal of excess cations.

b) Treatment should be applied by using resins regenerated by acid cycle.

c) A wine-making expert or a specialized technician should supervise all operations.

d) Resins must meet the International oenological Code Prescription and must not cause excessive changes in the physico-chemical composition and sensorial properties of wine.

Recommendation of the OIV:

Admitted for aromatised wines, beverages based on vitivinicultural products and wine-based beverages.