II.3.3.15 Treatment with potassium polyaspartate

Classification:

- Potassium polyaspartate: additive

Definition:

Addition of potassium polyaspartate to wines

Objective:

Contribute to the tartaric stabilization of wines

Prescription:

a) The optimum dose of potassium polyaspartate used to stabilize wines, also those with a high degree of tartaric instability, must not exceed 10 g/hL. At higher doses, the potassium polyaspartate's (KPA) stabilizing performance is not improved and, in some cases, an increase of wine turbidity could be induced;

b) for red wines with high colloidal instability, prior treatment with bentonite is recommended;

c) the application of potassium polyaspartate must be in accordance with the prescriptions of the International Oenological Codex.

Recommendation:

Admitted