



## LIQUID TARTAR REMOVER AND BARREL DETERGENT

Tartar in tanks, wells and wood barrels do not form a complete protective layer during maturing, but it is the cause for the unclean smell of wine. Died off yeast- and extract residues produce the foul smelling musty tone. This is why tartar must be removed mechanically or by dissolving it.

### APPLICATION

**barrel cleaning (season the cask with wine):** Prepare a hot 0.5 % solution. Fill the barrel 1/5 full and sway it. Put the barrel on one of the two barrel floors for the next 1-2 hours, alternating the sides once in a while. Rinse thoroughly with fresh, hot water afterwards. TM TARTAREX withdraws the tannic acid out of the wood.

**Annual barrel cleaning:** Young tartar coatings are to be removed annually: Prepare a 4 % TM TARTAREX solution and apply with a spraying gadget or a barrel spraying gadget for 10-20 minutes. Rinse thoroughly with fresh water. Using a spraying gadget, spray the whole inside of the barrel with a 0.5 % TM NEUTRALISATOR solution for 10 minutes. Rinse with tap water afterwards and apply a barrel conservating agent.

**Tartar removal in tanks and cisterns:** Use 4-8 kg per 100 l cold water and apply by means of a spraying gadget and let it circulate for 15-30 minutes. Rinse the tartar free container with fresh water. One obtains a germ free container through using a 1 % TM BIPUR solution and applying it by means of a spraying gadget.

**Application for older tartar coatings in wood barrels:** If tartar is thicker than 3 mm, one has to use a soaking procedure in order to remove it. Fill the barrel up to the top with a 2 % TM TARTAREX solution and let it soak for 24 hours. (If the coating is thicker than 10 mm, then the chemical removal is out of the question; it has to be removed mechanically!) Empty the barrel after 24 hours and rinse thoroughly with water. Fill the barrel up to the top with a 0.5 % TM NEUTRALISATOR solution. Let it soak for one day. Rinse with tap water. Apply a barrel conservating agent.

If several barrels have to be "tartarexed", then pump the TM TARTAREX solution into the next barrel, but only for as long as the pH value is more than 13. (Check with a test strip!)

### Application for the basic cleaning in wine dispensing units:

We recommend the application of a 3 % TM TARTAREX solution at 40 - 50°C, for the regular cleaning and disinfection of wine pipes in beverage dispensing units. Let this mixture soak for about 20 minutes; this encloses an optimum disinfection as well as a proper cleaning. Rinse thoroughly with water (drinking quality).

FORM OF DELIVERY: 6-kg-can, 40-kg-can

MARKING ACCORDING TO THE CHEMICAL LAW: C corrosive. Product contains sodium hydroxide. For more information, please see the safety leaflet.

Use biocides safely. Always read the label and product information before use.