



Tartrates: “Wine Diamonds”

Tartaric Acid:

One of the naturally occurring acids in grapes. Not added during the winemaking process. Contributes to wine natural acidity, and plays a role as preservative by keeping wine pH a levels spoilage bacteria cannot grow.

Tartrate Crystals:

They form during fermentation when Tartaric Acid reacts with natural Potassium and is converted in Potassium Hydrogen Tartrate. This compound may crystallize under cold conditions, forming small crystals on the cork and into the wine.

Cold Stabilization:

Cellar operation mainly done for white wines, bringing tank temperatures close to freezing level for up to two weeks, precipitates the tartrates on the tank walls, before wine is filtered and bottled. Not usual for reds, some winemakers feel it reduces wine flavors.

It is Not a Faulty Wine!

Tartrates are totally harmless and do not affect the wine flavors. It is mainly an “aesthetic - safety” issue, some consumers fearing they are glass needles. Buyers know wine is fine.

Positive Angles:

In Europe, it is considered as an indication the wine has not been overly processed or over-produced. At Arceno, we minimize altering the wine in order to preserve full flavors.

How does this happened?

Storage or transportation at cold temperature, wine kept in refrigerator for a long period.