

### **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