

### **II.3.3.3 Tartrate stabilisation by treatment with cation exchangers**

**Definition :**

Operation consisting of passing the wine through a column of polymerised resin that reacts as an insoluble polyelectrolyte whose cations are able to be exchanged with cations of the surrounding medium.

**Objective :**

To obtain a tartrate-stable wine:

- With respect to potassium hydrogen tartrate
- With respect to calcium tartrate (and other salts of calcium).

**Prescriptions :**

- a) The treatment must be limited to the elimination of excess cations.
  - The wine may be initially cold treated.
  - Only the minimum fraction of a wine necessary for obtaining stability will be treated with cation exchangers.
- b) The treatment will be performed using cation exchange resins regenerated in the acid cycle.
- c) The whole process will be placed under the responsibility of a oenologist or specialist technician.
- d) The resins shall comply with the prescriptions of the International Oenological Codex and shall not lead to excessive modifications of the physico-chemical composition and sensory characteristics of the wine.

**Recommendation of OIV**

Admitted