

Cleaning Agents

Soda Ash

Soda Ash (Sodium Carbonate) is an excellent cleanser for winemaking equipment in that it will not leave behind detrimental residue, which will spoil wines. However it is still very important to flush it away after cleaning. Soda ash normally comes as a dry white powder and should be mixed at a rate of ½ pound per gallon of water. Assure it is well dissolved and mixed before using. As with all cleansers, hand protection such as rubber gloves, should always be used. Soda ash is well suited also for removing tartrate crystals from stainless containers after cold stabilization and long-term storage.

Chlorine

Chlorine, normally in the form of household bleach, is an extremely effective cleanser and disinfectant. However, significant precautions are in order. As with soda ash, hand protection must be strictly adhered to. Care should be taken to avoid splashing, and skin or eye contact. Bleach residue will ruin wine. Therefore all residues must be carefully removed from cleaned surfaces. Caution should also be taken when cleaning stainless steel surfaces since bleach will pit the metal. Contact time with the bleach solution should not be long. For effective cleaning and disinfecting, mix ¼ cup with one gallon of water.

Potassium Metabisulfite

Potassium metabisulfite is naturally occurring in wines in very small concentration. In winemaking, it is utilized for both helping to preserving wine and disinfecting, in differing strengths (concentrations). When used for preserving, it can be added at a rate of ¼ teaspoon per five gallons to achieve about 30-50 parts per million (ppm). When used for disinfecting, a much stronger concentration is used, two ounces per gallon of water. This powder is the source for sulfites, or SO₂, which is the necessary preservative in the wine. Potassium metabisulfite, sometimes referred to as 'meta', comes as a white powder and should always be dissolved in clean water before being added to wine. Instead of using the powder form, small tablets referred to as Campden Tablets, also provide the winemaker with sulfites for preserving. Be aware that Campden Tablets are sometime made of sodium metabisulfite, which is not as desirable as the potassium, variant. The sodium ingredient may cause off tastes in the wine.

Water

Water used in making wine should be either distilled or non-chlorinated well water. If 'city' water is used, it should be boiled first, to allow chlorine to boil off.

For more information, please contact us at 877.812.1137 or email support@juicegrape.com. Thank you.