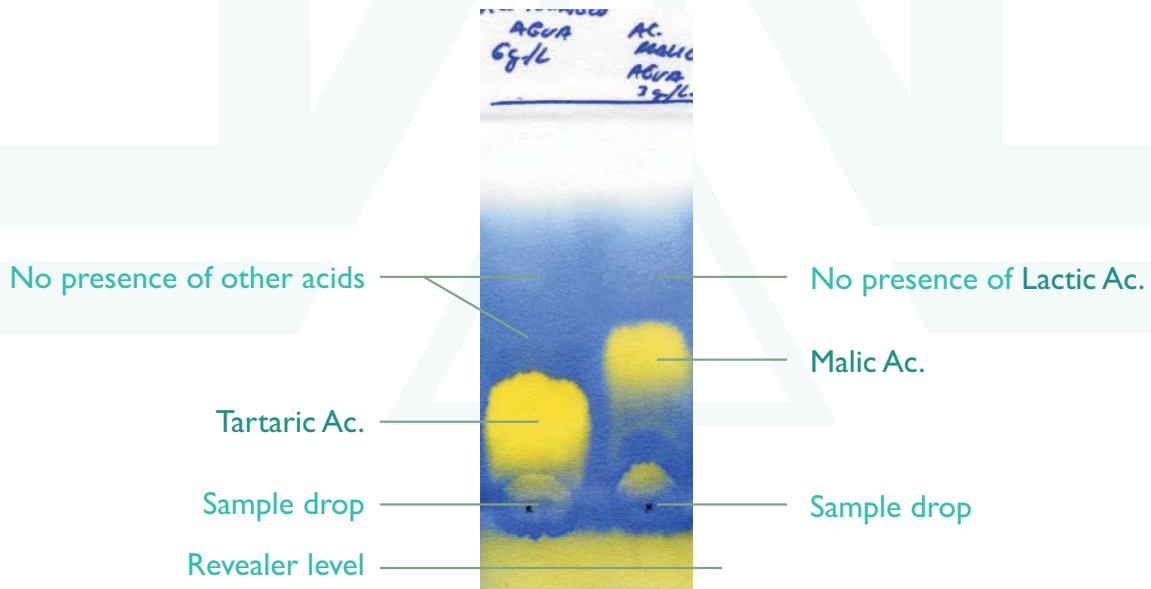
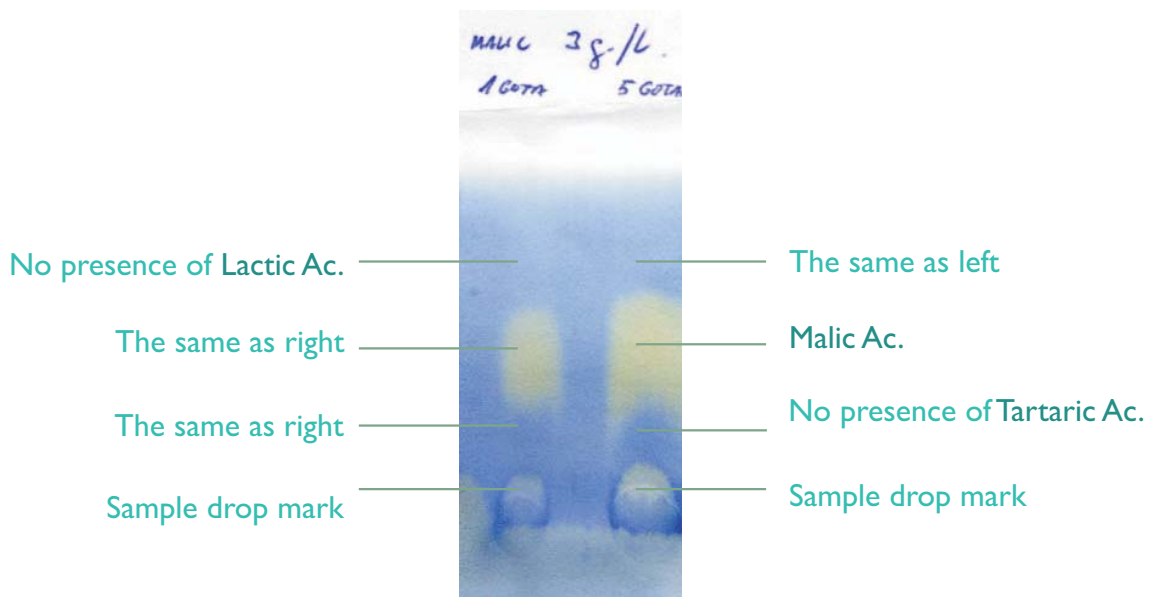


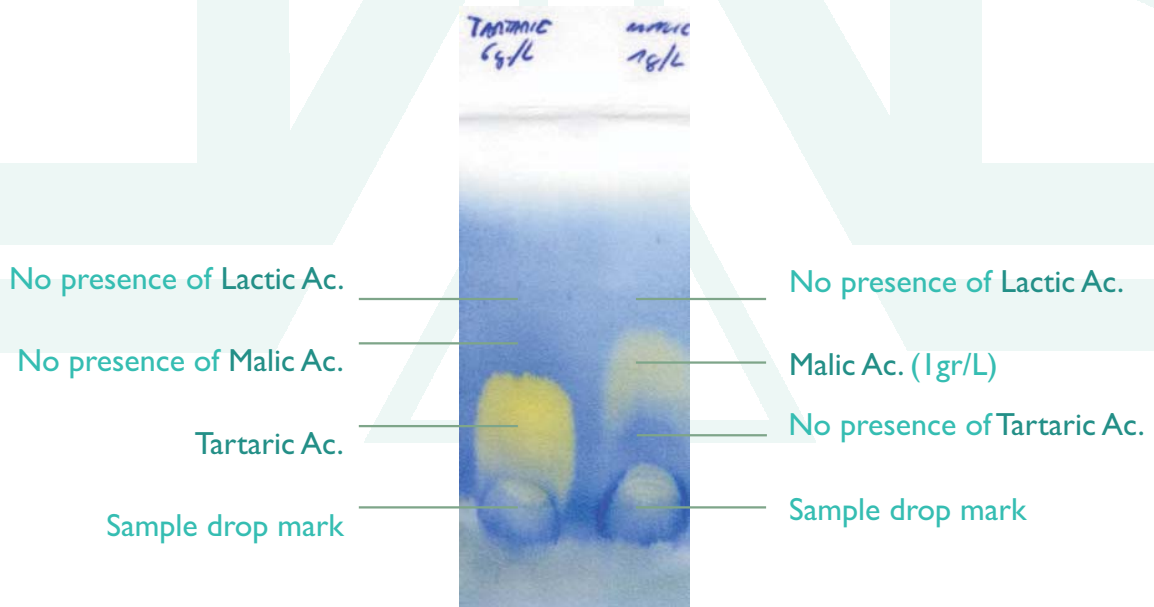
Malo-Lactic Chromatography examples MLC



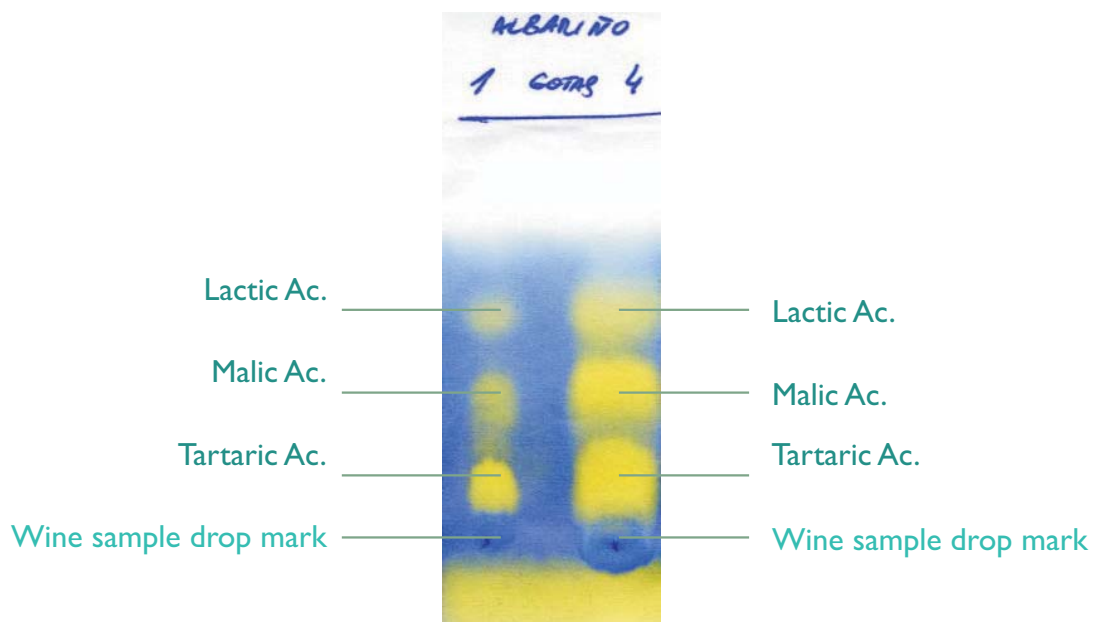
Tartaric acid sample diluted in water, 6gr/L (left); Malic acid sample in water, 3 gr/L (right): It can be seen the two representative spots of each acid.



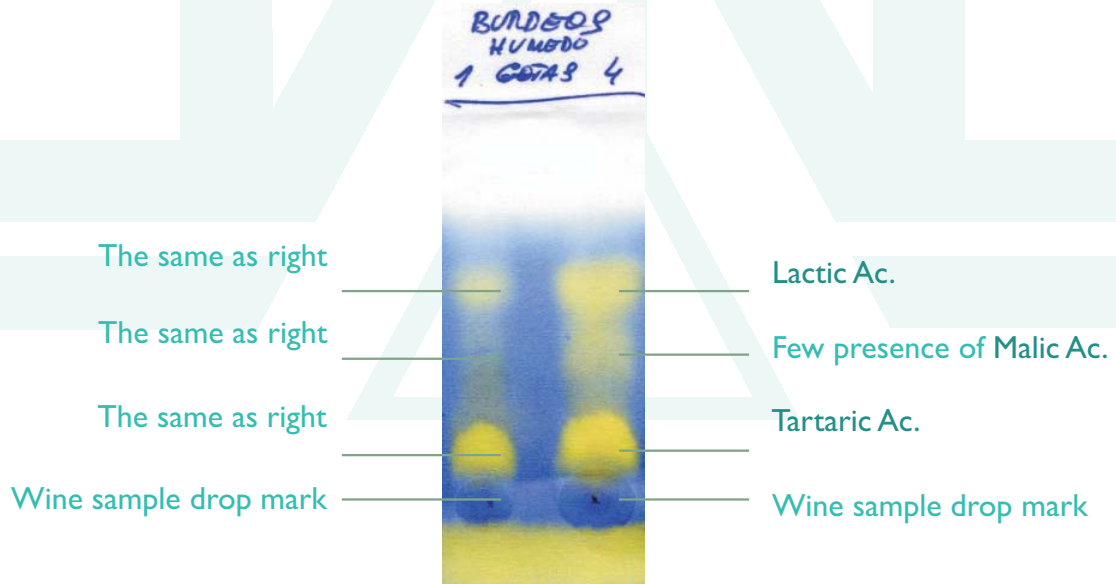
Solution of Malic Ac., 3 gr/L, 1 drop (left); 5 drops (right): Chromatogram photographed some days after the analysis (the lower yellow line disappears and color intensity is lost). The same happens with the rest of photos without lower yellow line.



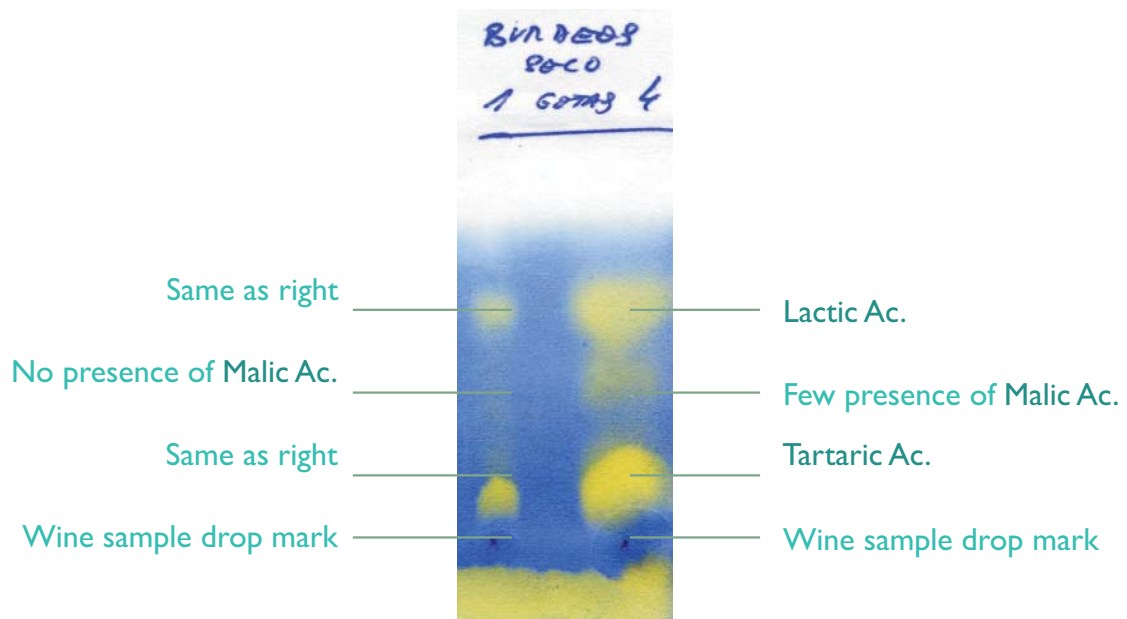
Tartaric Ac. solution, 6 gr/L (left); Malic Ac. solution, 1 gr/L (right):
It is clearly shown the only presence of Tartaric and Malic Ac.



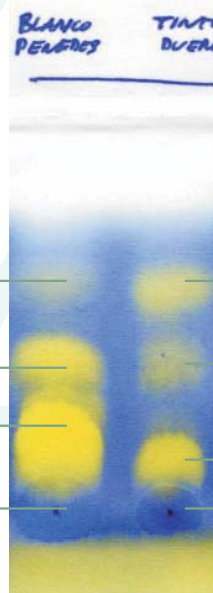
Albariño white wine sample with 1 drop (left); 4 drops (right):
Basically the difference between 1 drop and more is the size and intensity of the drop.
The analysis is better with more than one drop. Ideal between 3-4 drops. MLF process initiated.



Bordeaux, wet drop before diving it in the revealer, 1 drop (left); 4 drops (right):
It is better to dry the drop before proceeding with the analysis since acids are drag less and allows to identify them better. Finishing MLF process.



Bordeaux, dry drop before diving it in the revealer, 1 drop (left); 4 drops (right):
The more drops the more intensity of the spot. The Bordeaux has practically finished the MLF process.



It is Succinic Ac. and not Lactic Ac.

Malic Ac.

Tartaric Ac.

Wine sample drop mark

Lactic Ac.

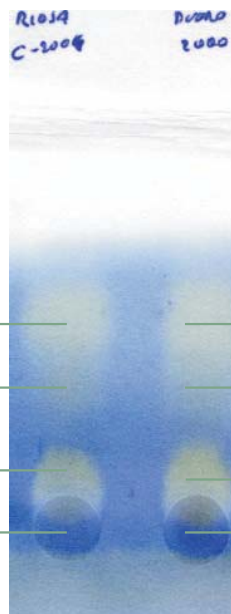
Few presence of Malic Ac.

Tartaric Ac.

Wine sample drop mark

White Penedès (left); Red Duero (right):

It is shown how the white wine has more presence of Malic Ac. than the red one. Succinic Ac. appears at the same position than Lactic Ac. or slightly over but with less intensity, it is an interference of Lactic Ac. The red Duero is in an advanced state of the MLF.



Lactic Ac.

No presence of Malic Ac.

Tartaric Ac.

Wine sample drop mark

Lactic Ac.

No presence of Malic Ac.

Tartaric Ac.

Wine sample drop mark

Red Rioja (left); Red Duero (right):

It is shown how both wines have already done the malo-lactic fermentation.