



## **“Weinstein” - Free Diamonds!**

What is the white flaky stuff floating in my bottle?

They are tartaric crystals, commonly referred to as "wine diamonds" or Weinstein ("wine stone") in German and are a sign of quality of the wine rather than a flaw.

The longer the grapes hang on the vine (familiarily called "hang time"), the more wine acid will accumulate in the grape, and it is this wine acid which is the building block of wine diamonds. Furthermore, the more time the wine is given to ferment, the less wine diamonds will fall out during fermentation, but the more they will instead build up later in the bottle.

In other words, wine diamonds are an indicator that the grapes ripened for a long time, and that the winemaker fermented the wine slowly and with great care. Both are important precursors to crafting high quality wines.

Please enjoy!

For more information, please see:

Wikipedia on [Potassium Bitartrate](#)

[Tartaric Crystals in Wine: the "Wine Diamonds" of Quality](#) by Stephan Schindler