

## **23.07**

### **23.07 - Wine lees; argol.**

**Wine lees** originate as a muddy deposit during the fermentation and maturing of wine. When the deposit is filter-pressed, wine lees in the solid form are obtained. Dried wine lees may be in powder or granular form, or in the form of irregular fragments.

**Argol** is a concretion which forms in wine vats during the fermentation of grape must, or in casks in which wine is stored. It occurs in the form of powder or flakes or crystalline pieces of irregular shape; it varies in colour from grey to dark red. After a first washing, argol is in the form of greyish-yellow or reddish-brown crystals, the colour depending on the colour of the wine from which it was obtained. This washed argol is also classified in this heading.

Both wine lees and argol (including washed argol) are crude potassium hydrogen tartrates containing a fairly high proportion of calcium tartrate. They are used as a source of potassium bitartrate (cream of tartar) which occurs in the form of white crystals or as a crystalline powder, odourless, acid to taste and stable in air. Wine lees are used in the preparation of animal foods, while argol is used as a mordant in dyeing.

This heading **excludes** cream of tartar (**heading 29.18**) and calcium tartrate (**heading 29.18 or 38.24**, as the case may be).