



Martin
Vialatte
Enologie

**ENOLOGICAL PRODUCTS
CATALOGUE**

STILL WINE CATALOGUE

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| | Use | Packaging |
|--------------------|---|--------------|
| ANTISEPTICS | | |
| Baktol P | Pure potassium metabisulphite. <i>Antiseptic –Antioxidant- Antioxidase.</i> | 1 kg ; 25 kg |

| Baktol | | Potassium bisulfite solution. <i>Antiseptic –Antioxidant- Antioxidase</i> | | | | |
|----------------------|---------|---|-----------|-----------|------------|--------------|
| Concentration g/l | 1 litre | 5 litres | 10 litres | 20 litres | 120 litres | 1 000 litres |
| 50 | | X | X | | | |
| 80 | | | | X | X | X |
| 100 | X | X | X | X | | X |
| 150 | X | X | X | X | | X |
| 180 | | | X | X | | X |
| 200 | | | X | | | X |

| Sulfossil | | Ammonium bisulfite solution. <i>Must sulphiting and fermentation activation.</i> | | | | |
|----------------------|---------|--|-----------|-----------|------------|--------------|
| Concentration g/l | 1 litre | 5 litres | 10 litres | 20 litres | 120 litres | 1 000 litres |
| 50 | | X | X | | | |
| 100 | | X | X | X | X | X |
| 150 | X | X | X | | X | X |
| 200 | X | X | X | X | | X |
| 400 | | X | | X | | X |
| 600 | | | | X | | X |

| | Use | Packaging |
|-------------------------------------|--|----------------------------------|
| ANTISEPTICS (continuation) | | |
| Baktossol 225 | Potassium and ammonium bisulfite. <i>Antiseptic – Barrel cleaning.</i> | 1 L ; 5 L ; 10 L |
| Acetox Red Wine | Potassium metabisulfite – tannin To preserve red wines. | 1 kg |
| Acetox White wine | Potassium metabisulfite – tannin To preserve white wines. | 1 kg |
| Efferbaktol 2 and 5 Granules | Effervescent potassium metabisulfite granules with 2 g of pure SO ₂ with 5 g of pure SO ₂ | 40 sachets/box 25 sachets/box |
| Efferbaktol 50 Granules | Effervescent potassium metabisulfite granules with 50 g of pure SO ₂ / sachet. | 125 g |
| Efferbaktol 100 Granules | Effervescent potassium metabisulfite granules with 100 g of pure SO ₂ / sachet | 250 g |
| Efferbaktol 400 Granules | Effervescent potassium metabisulfite granules with 400 g of pure SO ₂ / sachet | 1 kg |
| Bactolyse Lysozyme | Pure lysozyme preparation. | 500 g |

| | Use | Packaging |
|--|---|--|
| ENZYMES DEPECTIL | | |
| MP+ | <i>Preparation specifically developed to improve the extraction and release of varietal aromas as well as pressing and clarification.</i> Granule formula. | 100 g |
| Clarification | <i>Preparation specifically developed for the clarification of musts rich in pectin.</i> Liquid formula. | 250 mL (for 50 to 250 hL); 1L ; 5L |
| Clarification FCE (with low cinnamoyl esterase activity) | <i>Preparation specifically developed for the clarification of white musts rich in pectin.</i> Granule formula. | 100 g 250 g |
| EasyCLAR 32 FCE (with low cinnamoyl esterase activity) | <i>Preparation specifically developed for the clarification of difficult white and rosé musts.</i> Granule formula. | 100 g |
| Extraction | <i>Preparation specifically developed for the extraction of anthocyanins and polyphenols.</i> Liquid formula. | 250 mL (for 50 to 250 hL) ; 1 L ; 5L |
| Extraction FCE (with low cinnamoyl esterase activity) | <i>Preparation specifically developed for the extraction of anthocyanins and polyphenols.</i> Granule formula. | 100 g ; 250 g |
| Extra-Garde FCE (with low cinnamoyl esterase activity) | <i>Preparation specifically developed for the production of vins de garde (wines for keeping).</i> Granule formula. | 100 g ; 250 g |
| Thermo 1-2 | <i>Preparation specifically developed for thermo-vinifications to be added in two stages: on the grapes and during fermentation.</i> <i>Improves extraction and yield during pressing.</i> | 2 x 1 L |
| Ar | <i>Preparation specifically developed to improve the release of aroma compounds</i> Granule formula. | 100 g |
| Ageing (Concentrated β -glucanase preparation) with low cinnamoyl esterase activity | <i>Preparation specifically developed for on-lees ageing and to improve filterability.</i> Granule formula. | 100 g |

| | Use | Packaging |
|--------------------------|--|-----------|
| PECTILYSE ENZYMES | | |
| Pectilyse White | <i>For the clarification of white and rosé musts</i> <i>Granule formula</i> | 500 g |
| Pectilyse Red | <i>To extract grape phenolic compounds</i> <i>Granule formula</i> | 500 g |

| | Use | Packaging |
|--|--|-----------|
| VITILEVURE YEASTS | | |
| C M1157 strain | The starter yeast . | 0.5 kg |
| B 877-C1108 Pasteur strain | The finishing yeast . | 0.5 kg |
| BC | Rapid onset and complete fermentation ensured . | 0.5 kg |
| EC 1118 | Ensured implantation for fast fermentation of white and rosé wines | 0.5 kg |
| DV 10 DV10 strain | Perfect and elegant white, rosé or sparkling wines. Excellent yeast to restart stuck fermentations | 0.5 kg |
| Quartz | Selected in a biodynamic Champagne winery , is intended for the production of sparkling wines or to restart stuck fermentations. Ensured fermentations and organoleptic quality. | 0.5 kg |
| LB White MV95020 strain | To safely elaborate aromatic white wines | 0.5 kg |
| LB Rosé MV95017 strain | For fruity and round rosé wines | 0.5 kg |
| LB Red MV95034 strain | For fruity and round red wines , specifically ready to drink wines | 0.5 kg |
| Multiflor | Combination of complementary yeasts. Aromatic elegance and safe fermentations even with high potential alcohol musts | 0.5 kg |

| | Use | Packaging |
|--------------------------------------|--|---------------|
| YEASTS (continuation) | | |
| MO5 L14090 strain | The yeast for <i>white wines</i> (on-lees ageing) and <i>muscats</i> . Confers body and roundness. | 0.5 kg |
| Sauvignon MV94017 strain | The yeast specifically developed for the <i>Sauvignon</i> grape variety (reveals aromas of blackcurrant buds and exotic fruit) | 0.5 kg |
| Albaflor 70S1 strain | The yeast for <i>nouveau white wines</i> . Confers fruit and white flower aromas | 0.5 kg |
| Chardonnay MV95203 strain | For wines made with <i>Chardonnay grapes</i> . Elegance and aromatic complexity. | 0.5 kg |
| 58W3 58W3 strain | To over express floral and spicy notes in aromatic white wines | 0.5 kg |
| KD R2 strain | The yeast that intensifies the typicity of white and rosé wines | 0.5 kg; 10 kg |
| Primeur MV93011 strain | The yeast for <i>nouveau red wines</i> | 0.5 kg |
| GY L2425 strain | Fruity and supple red wines, colour extraction . Recommended for Gamay and Pinot noir. | 0.5 kg |
| M83 M11C strain | Good resistance to alcohol. Fruity (red fruit) and varietal aromatic expression. Suitable for Mediterranean grape varieties. | 0.5 kg |
| SYRAH MV92081 strain | Fast fermentation, excellent resistance to alcohol, reveals red fruit and spicy notes | 0.5 kg; 10 kg |
| Grenache L3574 strain | Good resistance to alcohol. Reveals specific characteristics of the grape variety. | 0.5 kg |





| | Use | Packaging |
|------------------------------|--|---------------|
| YEASTS (continuation) | | |
| MT L3266 strain | Recommended for <i>laying down red wines produced with musts with high sugar concentrations.</i> | 0.5 kg; 10 kg |
| CSM L6885 strain | The yeast for <i>laying down red wines</i> specifically recommended for Cabernet-Sauvignon, Cabernet Franc and Tempranillo grape varieties. | 0.5 kg |
| MVO 3001 | For the elaboration of high quality, complex, intense and harmonious red wines . Particularly suited for pre-fermentation cold macerations. | 0.5 kg; 10 kg |
| Vitilevure Elixir | Hybrid yeast for aromatic white and rosé wines . Reveals thiols and produces compounds with fruity and floral characters. | 0.5 kg |

| | Use | Packaging |
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| ALCOHOLIC FERMENTATION ACTIVATORS | | |
| Thiamine | To prevent stuck fermentations. | 20 g |
| Ammonium sulfate | To prevent stuck fermentations. | 1 kg ; 25 kg |
| Diammonium phosphate | To prevent stuck fermentations. | 1 kg ; 25 kg |
| Vitiamine | Vitamin B1 – Diammonium phosphate. | 1 kg ; 25 kg |
| Vitiamine 2 | Vitamin B1 – Ammonium sulfate. | 1 kg ; 25 kg |
| Actiferm Organic | Ammonium salt free activator , with nutrient rich inactivated yeast only. | 1 kg |
| Actiferm | Vitamin B1 – Ammonium salt – Nutritive inactivated yeasts - Adjuvants and detoxifiers. | 1 kg ; 5kg ; 20 kg |
| Actiferm 1-2 | Complete activator. <i>Favours yeast multiplication and a rapid onset of fermentation.</i> <i>Increases yeast resistance to alcohol and accelerates the end of fermentations.</i> | 1 kg ; 5 kg ; 40 kg |
| Actiferm MFC | <i>To ensure that yeasts have enough lipids in white or rosé musts, which are clarified and rich in nitrogen.</i> | 1 kg |
| Actiferm MVR | <i>To ensure a good yeast viability until the end of the fermentation.</i> | 1 kg ; 5 kg |
| Yeast hulls | To prevent and treat stuck fermentations. | 500 g |
| PREFERM | Bio-reactivator for enological yeasts. <i>To be used during rehydration.</i> <i>Improves yeast implantation and viability.</i> | 1 kg |




| | Use | Packaging |
|---|---|----------------|
| ALCOHOLIC FERMENTATION ACTIVATORS (continuation) | | |
| OptiRED | Inactivated yeast for the elaboration of ultra-premium <i>red wines</i> . <i>Increases the release of yeast polysaccharides, which allow the obtention of rounder and more colored wines with more stable colour.</i> | 1 kg 2.5 kg |
| OptiWHITE | Inactivated yeast for the elaboration of white wines. <i>Preserves the aromas and freshness of white wines, confers volume in the mouth</i> | 1 kg 2.5 kg |
| OptiMUM-White | Inactivated yeast specifically developed for the aromatic intensity and durability of white and rosé wines. | 1 kg |


| | Use | Packaging |
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| VITILACTIC MALOLACTIC BACTERIA | | |
| <p>starter BLO1 <i>Cenococcus oeni</i></p> | <p>BLO1 malolactic bacteria for white wines with very high acidity.</p> | <p>25 g ; 100 g ; 500 g</p> |
| <p>F <i>Cenococcus oeni</i></p> | <p>Ready to use malolactic bacteria. Rapid MLF for red wines (even very difficult) and white wines with low acidity.</p> | <p>Application rate for 2.5 hL ; 25 hL ; 100 hL ; 250 hL</p> |
| <p>XL <i>Cenococcus oeni</i> + Specific bio-reactivator</p> | <p>Malolactic inoculation kit: requires a reacclimatization step prior to inoculation (1-Step technology): to carry out malolactic fermentation rapidly and safely in white, red or rosé wines with no limiting analytical parameters.</p> | <p>Application rate for 50 hL ; 250 hL</p> |
| <p>H⁺ <i>Cenococcus oeni</i> + Specific bio-reactivator</p> | <p>Malolactic inoculation kit: requires a reacclimatization step prior to inoculation (1-Step technology): to carry out malolactic fermentations under difficult conditions in white or rosé wines with low pH, red wines with high alcohol levels, fermentation at low temperature.</p> | <p>Application rate for 50 hL ; 250 hL</p> |
| <p>Vitilactic Primeur</p> | <p>Elaboration of nouveau wines.</p> | <p>Application rate for 250 hL</p> |



| | Use | Packaging |
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| MALOLACTIC FERMENTATION ACTIVATORS | | |
| Malovit | Inactivated yeasts – adjuvants. <i>Accelerates and ensures the course of your malolactic fermentations.</i> | 500g (application rate for 25 hL) 5kg (application rate for 250 hL) |
| Malovit B | Specific activator <i>to carry out malolactic fermentations in white wines or under difficult conditions.</i> | 500g (application rate for 25 hL); 2.5kg (application rate for 125 hL) |
| PRELACTIC | Bio-reactivator for enological lactic acid bacteria. <i>To be used during rehydration. Improves the implantation and viability of selected lactic acid bacteria.</i> | 500 g |

| | Use | Packaging |
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| MUST CLARIFICATION | | |
| Polycase | Soluble casein and PVPP based combination. <i>Removes oxidized and oxidizable polyphenols.</i> | 5 kg |
| Polygreen | Combination without casein substitute for Polycase, Polypresse and Deltaclar <i>Removes oxidized and oxidizable polyphenols.</i> | 1 kg ; 5 kg ; 10 kg |
|  Deltaspeed AF | Combination without casein. Treats musts and wines against oxidation. <i>Removes oxidized and oxidizable polyphenols.</i> | 1 kg ; 10 kg |
|  Casesol | Casein. <i>Removes oxidized and oxidizable polyphenolic compounds.</i> | 1 kg ; 5 kg ; 25 kg |
| Clarisol | Combination substitute for casein. Efficiently <i>removes oxidized and oxidizable polyphenolic compounds.</i> | 1 kg ; 5 kg ; 15 kg |
|  Polypresse | Soluble casein, PVPP, bentonite and gelatin based combination. <i>Removes oxidized polyphenols and astringent characters from musts as well as rosé and white wines.</i> | 5 kg ; 15 kg |
| Polypresse AF | Combination without casein, substitute for Polypresse. <i>Removes oxidized polyphenols and astringent characters from musts as well as rosé and white wines.</i> | 5 kg |
|  | | |

| | Use | Packaging |
|-----------------------|--|---|
| PROTEIN FINING | | |
| Gelatin extra | Gelatin is soluble at warm temperature. <i>Flotation, clarification and refining of ultra-premium wines.</i> | 1kg |
| Gelisol | Liquid or powder gelatin. Slightly hydrolyzed gelatin. <i>Flotation, fining agent for fine wines.</i> | 1 L ; 5 L ; 10 L 20 L ; 1000 L Powder: 1 kg |
| Albuminocol | Liquid gelatin. <i>Clarifies and softens red wines with harsh structure.</i> | 1 L ; 10 L ; 20 L ; 1000 L |
| Affinocol | Liquid gelatin specifically developed to clarify and soften fruity red wines with weak to average structure. | 20 L |
| Colle BDx | Liquid gelatin. <i>Clarifies and softens red wines.</i> | 1 L ; 5 L ; 20 L |
| Solugel | Gelatin is soluble at cold temperature. <i>Removes the harshest tannins</i> | 25 kg |
| Liquid gelatin | <i>White wine clarification. Removes unwanted tannins from red wines.</i> | 20 L ; 1000 L |
| Cristaline | Isinglass powder. <i>Refines aromas, improves clarity and filterability. Incomparable brilliance.</i> | 200 g ; 1 kg |
| Aquacol | Isinglass <i>Clarifies and softens wines.</i> | 1 L ; 5 L ; 20 L ; 1000 L |

| | Use | Packaging |
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| PROTEIN FINING (continuation) | | |
| Ovocol | Spray dried egg albumin. <i>Refines and respects ultra premium red wines.</i> | 1 kg |
| Ovocol L | Liquid egg albumin. <i>Refines and respects ultra premium red wines.</i> | 1 L |
| Qalisol | Combination of different isinglass. <i>Clarifies, refines and respects ultra premium red wines.</i> | 1 L ; 5 L ; 20 L |
|  | | |
| Silisol | Colloidal silica soil. <i>For the clarification of wines in combination with Gélisol.</i> | 1 L ; 5 L ; 10 L ; 20 L ; 1000 L |
| Polycase | Casein and PVPP based combination. <i>Removes oxidized and oxidizable polyphenolic compounds.</i> | 5 kg |
| Polygreen | Combination without casein. Substitute for Polycase, Polypresse and Deltaclar <i>Removes oxidized and oxidizable polyphenols.</i> | 1 kg ; 5 kg ; 10 kg |
|  | | |
| PRZ | Combination of protein and mineral fining agents. <i>Clarifies, softens and confers roundness to red wines as well as free-run and press wines.</i> | 1 kg ; 5 kg |
| PRZ AF | Combination of protein and mineral fining agents. <i>Clarifies, softens and confers roundness to red wines as well as free-run and press wines.</i> | 1 kg ; 5 kg |
|  | | |

| | use | Packaging |
|---|---|--------------|
| PROTEIN FINING (Continuation) | | |
| PRZ Ultra | <p>Combination of protein and mineral fining agents.</p> <p>Clarifies and softens ultra premium red wines:</p> <p>respects aromas and reveals the roundness of wines.</p> | 5 kg |
| Polypresse | <p>Soluble casein, PVPP, bentonite and gelatin based combination.</p> <p>Removes oxidized polyphenols and astringent characters from musts as well as rosé and white wines.</p> | 5 kg ; 15 kg |
| Polypresse AF  | <p>Combination without casein. Substitute for Polypresse.</p> <p>Removes oxidized polyphenols and astringent characters from musts as well as rosé and white wines.</p> | 5 kg |

| | Use | Packaging | Sheet Nr |
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| PLANT BASED FINING AGENTS (NON GMO) | | | |
| ProVgreen MUST  | <p>Gluten free. <i>Rapid and efficient must clarification.</i></p> | 2.5 kg | 8.310 |
| ProVgreen RED  | <p>Gluten free. <i>Clarifies and softens red wines with weak to average structure.</i></p> | 2.5 kg | 8.320 |

| | Use | Packaging |
|-----------------------|---|----------------|
| TANNINS | | |
| Tanigal | Gallnut tannins. Recommended for must as well as white and rosé wine fining. | 1 kg ; 25 kg |
| Tanixel | Granule formula. Chestnut tannins for red and rosé wine fining. | 1 kg ; 12,5 kg |
| Vitanil VR | Granule formula. Stabilizes color compounds in red wines. Limits oxidation. | 1kg ; 10 kg |
| Vitanil AS | Combination of selected tannins for red wines. | 5 kg |
| Vitanil AJ11 | Granule formula. Stabilizes color compounds in red wines. | 1 kg ; 5 kg |
| Vitanil B | Granule formula. The tannin for white wines. | 1 kg |
| Vitanil OAK | Oak tannins. Confers balance and harmony to wines during ageing. | 500 g ; 25 kg |
| Sublitan vinif | Grape skin tannin based combination. Stabilizes color compounds and structures red wines. | 1 kg ; 5 kg |

| | Use | Packaging |
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| TANNINS (continuation) | | |
| Subliwhite | <p>Condensed tannins (proanthocyanidins) based combination.</p> <p>For the vinification of white wines. Protects the color, removes green characters, underlines aromas, confers roundness.</p> | 1 kg |
| Subli'Oak | <p>Combination of high-end oak tannins. RONDEUR AND EXPRESSION tannins Increases the volume and balances the wine in the mouth.</p> | 500 g |
| Taniraisin | <p>Grape skin tannins. <i>Granule formula.</i></p> <p>Fining and stabilization of color in wines thanks to natural grape tannins.</p> | 500 g |
| Tanipepin | <p>Pure grape seed tannins. <i>Granule formula.</i></p> <p>Confers balance and harmony to wines during ageing.</p> | 500 g |

| | Use | Packaging |
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| OENOCHENE ENOLOGICAL OAK CHIPS | | |
| CHIPS OENOCHÊNE FRUITY FR | French oak chips, OENOCHENE FRUITY quality. Highlights varietal aromas, confers volume and length. Stabilizes the colour of wines. | 10kg (2x5kg) |
| CHIPS OENOCHENE FRUITY US | American oak chips, OENOCHENE FRUITY quality. Highlights varietal aromas. Softens harsh tannins, confers volume and roundness. | 10kg (2x5kg) |
| CHIPS OENOCHENE SWEETY FR | French oak chips, OENOCHENE SWEETY quality. Confers sweetness, structure and volume. Vanilla and spicy characters. | 10kg (2x5kg) |
| CHIPS OENOCHENE SWEETY US | American oak chips, OENOCHENE SWEETY quality. Confers sweetness and volume with coconut, mocha, caramel and vanilla characters. | 10kg (2x5kg) |
| MICROSTAVES OENOCHENE SWEETY FR | French oak microstaves, OENOCHENE SWEETY quality. Confers sweetness, structure and elegant aromas with vanilla, toasted and spicy characters. | 10kg (2x5kg) bags |
| MICROSTAVES OENOCHENE SWEETY US | American oak microstaves, OENOCHENE SWEETY quality. Confers sweetness and elegant aromas with coconut, mocha, vanilla and caramel characters. | 10kg (2x5kg) bags |
| CHIPS OENOCHENE COMPLEXITY FR | French oak chips, OENOCHENE COMPLEXITY quality. Confers aromatic complexity and structure, soft oak, chocolate and caramel characters. | 10 kg (2x5 kg) |
| CHIPS OENOCHENE COMPLEXITY US | American oak chips, OENOCHENE COMPLEXITY quality. Confers aromatic complexity and volume, soft oak, chocolate, mocha and caramel characters. | 10 kg (2x5 kg) |

| | Use | Packaging |
|--|---|------------------|
| OENOCHENE ENOLOGICAL OAK CHIPS (continuation) | | |
| Mini staves ŒNOCHENE SWEETY FR | <p>French oak ministaves, ŒNOCHENE SWEETY quality.</p> <p><i>From industrial forests. Confers finesse, elegance and structure. Contributes aromatic complexity with mint, vanilla, toasted and spicy characters...</i></p> | 10kg (2 x5kg) |
| Mini staves ŒNOCHENE SWEETY US | <p>American oak ministaves, ŒNOCHENE SWEETY quality.</p> <p><i>From industrial forests. Confers finesse, elegance and sweetness. Contributes aromatic complexity with vanilla, caramel, coconut and mocha characters.</i></p> | 10kg (2 x5kg) |
| BARREL KIT ŒNOCHENE SWEETY FR | <p>French oak ministaves, ŒNOCHENE SWEETY quality, string of 24.</p> <p>Specifically developed for barrels, increased aromatic potential, increased sweetness and volume.</p> | Unit |
| BARREL KIT ŒNOCHENE SWEETY US | <p>American oak ministaves, ŒNOCHENE SWEETY quality, string of 24.</p> <p>Specifically developed for barrels, increased aromatic potential, increased sweetness and volume</p> | Unit |

| | Use | Packaging |
|-------------------------|---|--------------------------|
| OENOCHENE BLENDS | | |
| BLEND N°11 | Confers aromatic complexity, volume and sweetness. This formula gives a more mature aromatic profile with exotic and cooked fruit and provides an excellent mouthfeel. | Bags of 10kg (2 x5kg) |
| BLEND N°12 | Highlights varietal aromas. This formula underlines varietal aromas, confers volume and length. | Bags of 10kg (2 x5kg) |
| BLEND N°21 | Develops the fruitiness of wines, confers roundness and volume. | Bags of 10kg (2 x5kg) |
| BLEND N°22 | Harvests with maturity related problems. This formula highlights the fruit, confers volume and removes herbaceous and green tannins. | Bags of 10kg (2 x5kg) |
| BLEND N°30 | Confers an oaky profile while underlining the fruity characters of the wine, contributes volume and sweetness. | Bags of 10kg (2 x5kg) |

| | Use | Packaging |
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| COMBINATION OF TANNINS / INACTIVATED YEASTS | | |
| Amplitan VR | <i>Confers structure and roundness to red wines.</i> | 1 kg |

| | Use | Packaging |
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| INACTIVATED YEAST BASED COMBINATION | | |
| Ampli SWEET | <i>The volume in the mouth is increased while the aromatic expression of wines is respected.</i> | 1 kg |
| Ampli FRUIT | <i>Underlines the freshness and fruitiness of wines while conferring roundness.</i> | 1 kg |

| | Use | Packaging |
|---------------------------------|--|------------------------|
| STABILIZING AGENTS | | |
| Bentonites | | |
| Electra | Activated calcium bentonite. Powder. | 1kg ; 5 kg ; 25 kg |
| Granula | Activated calcium bentonite. Granules. | 1kg ; 5 kg ; 25 kg |
| Optibent | <i>A bentonite specifically selected for its low production of lees..</i> | 1 kg ; 5 kg ; 25 kg |
| Miracol | <i>Highly activated bentonite for difficult deproteinization. Improves filtration.</i> | 1 kg ; 25 kg |
| Calcica | Natural calcium bentonite. Powder. Rapid clarification, produces a very low amount of lees. | 25 kg |
| Bentogel | Bentonite – Gelatin. <i>Wine deproteinization, rapid clarification, well compacted lees.</i> | 1 kg |
| Efficol | <i>Selected bentonite.</i> <i>Preserves the foamability of base wines.</i> <i>Efficient deproteinization of base wines.</i> | 1 kg ; 25 kg |
| Bentotest VR | <i>Reacts with proteins. For the determination of bentonite application rates.</i> Specifically developed for red wines. | 250 mL |
| Bentotest VB | <i>Reacts with proteins. For the determination of bentonite application rates.</i> Specifically developed for white wines. | 250 mL |
| Immuno Test [™] | <i>Specifically detects unstable proteins.</i> <i>For the determination of bentonite application rates.</i> | 10 or 100 strips kit |

| | Use | Packaging |
|--|--|---|
| STABILIZING AGENTS (continuation) | | |
| Arabic gums | | |
| Filtrostabil | Arabic gum solution, 100% acacia verek. Colloidal stability of wines. | 1 L ; 5 L ; 10 L ; 20 L ; 1000 L |
| Filtrostabil powder | Micro-granulated gum arabic – dissolves instantaneously 100% acacia verek. Colloidal stability of wines. | 1 kg ; 25 kg |
| Superfiltrostabil | Solution of selected arabic gums (acacias verek and seyal). Colloidal stability of wines. | 20 L ; 1000 L |
| Superneostabil | Arabic gum solution (acacia seyal). Colloidal stability of wines. | 20 L ; 1000 L |
| Gomixel | Arabic gum offered as a solution or powder. Allows for filtration before bottling. Colloidal stability of wines. | 1 L ; 5 L ; 10 L ; 20 L ; 909 L Powder: 1 kg |
| Duogom | Combination of different qualities of arabic gums. Confers colloidal stability and roundness to wines. | 5 L ; 20 L, 1000 L |

| Additional stabilizing agents | | |
|--------------------------------------|--|--------------------------------|
| Pronif | Selected arabic gum – Metatartaric acid. <i>Red wine stabilization.</i> | 1 kg |
| V40 | Metatartaric acid. <i>Tartaric stabilization</i> | 500 g ; 1 kg ; 5 kg ; 25 kg |
| V33 | <i>Delays tartaric crystallization.</i> | 1 kg |
| Cristab GC | Cellulose gum. <i>Tartaric stabilization</i> | 5 L ; 20 L ; 1000 L 5 kg |
| PVPP | <i>Softens red wines, preventive and curative treatment against white wine oxidation.</i> | 1 kg ; 30 kg |
| Poly-V | PVPP - adjuvants. <i>Must and wine treatment against oxidation.</i> | 10 kg |
| Fructidor | Citric acid – Ascorbic acid. <i>Wine stabilization against oxidation and ferric casse.</i> | 1 kg |
| Potassium bitartrate | <i>Cream of tartar.</i> | 5 kg ; 25 kg |

| | Use | Packaging |
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| ENOLOGICAL CARBON | | |
| Activa + Granule Activa + Powder | <i>Decolorization of must and white wines.</i> <i>Efficient against Ochratoxines.</i> | 1 kg ; 5 kg ; 20 kg |
| Carbine T Granule Carbine T Powder Liquid Carbine T | <i>Decolorization of must and white wines.</i> <i>Efficient against geosmin.</i> | 1 kg 5 kg 20 L, 1000 L |
| Activa + L | Liquid enological decolorizing carbon. <i>Decolorization of must and white wines.</i> | 20 L ; 1000 L |

| | Use | Packaging |
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| DEACIDIFIERS – ACIDIFIERS | | |
| Dicalcic | <i>Balanced deacidification of wines according to the double salt method.</i> | 15 kg |
| Oenotartril | L (+)Tartaric acid. <i>Acidification is regulated.</i> | 1 kg ; 5 kg ; 25 kg |
| Oenomaliil | DL - Malic acid. <i>Acidification is regulated.</i> | 1 kg ; 5 kg ; 25 kg |
| Oenolactil | L - Lactic acid. <i>Acidification is regulated.</i> <i>Liquid formula</i> | 5 kg ; 25 kg |
| Oenocitril | Citric acid monohydrate. <i>Wine stabilization.</i> | 1 kg ; 25 kg |
| Potassium bicarbonate |] <i>Deacidification of musts and wines.</i> | 1 kg ; 5 kg ; 25 kg |
| Calcium carbonate | | 500 g ; 25 kg |

| | Use | Packaging |
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| PRESERVATIVES | | |
| Stabiflor | Potassium sorbate. <i>Prevents wines containing sugars from refermenting, prevents the formation of a film yeast.</i> | 1 kg ; 5 kg ; 25 kg |
| OEnoscorbol | L (+) ascorbic acid. <i>Antioxidant.</i> | 500 g ; 1 kg ; 25 kg |
| Sulfiscorbate powder | Potassium metabisulfite / ascorbic acid. | 500 g |

| | Use | Packaging |
|-------------------------|--|-------------|
| ALCOHOL PRODUCTS | | |
| Caramel colors: | <i>Reinforce the color of alcohols or aperitifs (ABV).</i> | |
| Caramel KN | Brown hue. | 20L ; 1000L |
| Caramel KGS | Golden hue. | 20L |

| | Use | Packaging |
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| ADDITIONAL PRODUCTS | | |
| Solution 64 | Solution contains copper ions. Prevents and treat sulfur off-aromas. | 1 L ; 5 L |