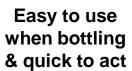




# Your ally for tartaric stabilisation and freshness



Reinforces fresh, fruity character









2-in-1 operation: freshness and tartaric stability



### **OENOLOGICAL GOALS**

- Combination of potassium polyaspartate and plant polysaccharides.
- Acts on the nucleation (formation of crystals) of potassium bitartrate and on the growth of potassium bitartrate microcrystals.
- Does not stabilise neutral calcium tartrate.
- · Low impact on the filterability of wines



## **DOSAGE**

#### 10 to 20 cL/hL

Maximum legal dose according to current European regulations: **20 cL/hL** 



#### **PACKAGING**







#### **STORAGE**

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow the product in solution to freeze. Once opened, use up within 1 week.

Since the conditions of use and application of our products are beyond our control, SOFRALAB cannot be held responsible in the event of unsuccessful treatment, the presence of crystals in bottles or precipitation of the colouring matter.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.



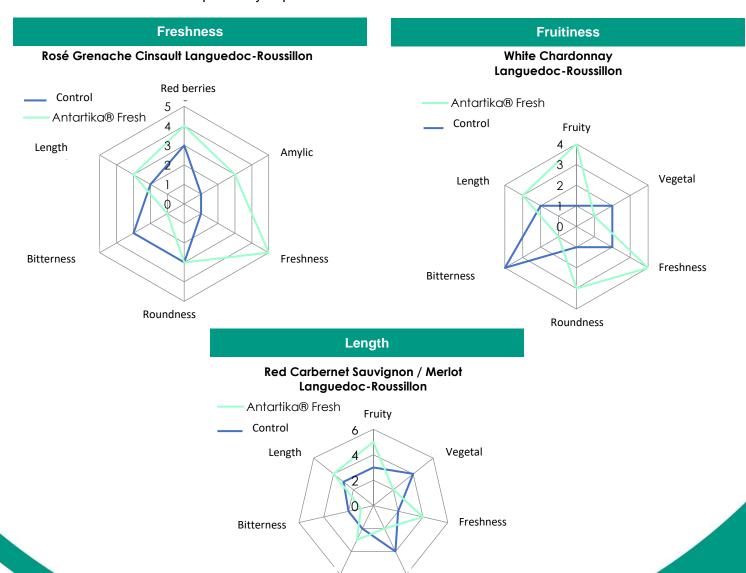




- Authorised by the OIV (Resolution Œno 543/201).
- Like metatartaric acid and CMC, ANTARTIKA® FRESH can react with lysozyme.
- For red wines with highly unstable colour, the use of **ANTARTIKA® VR** is recommended. This is a product specifically developed for red wines.
- The tartaric stability of the wines is tested with a cold test: -4°C for 6 days.



ANTARTIKA® FRESH positively impacts wines in 3 dimensions:



SAS SOFRALAB
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Dry tannins

Roundness







<b>PREREC</b>	UISITES	FOR USE:
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☐ It is advisable to check that calcium	levels are below the	recommended doses.	Ask your oenologist for advice	æ.

- ☐ A filterability test is recommended beforehand.
- ☐ White and rosé wines should be **stable in terms of protein**.
- ☐ This product must be added to wines that are at a temperature above 12°C and ready for bottling.

ANTARTIKA® FRESH is incorporated with a dosing pump or a MICRO-DOSING pump with a "Precision injection system" before the last filtration or directly in the bottling line. Homogenise the tank well when adding before final filtration.

#### Precautions for use:

Product for oenological and specifically professional use. Use in accordance with current regulations.



#### **ANTARTIKA®: DEPENDING ON THE WINE'S PROFILE**

#### **Hot vintage**

High alcohol content, high pH, low acidity, easily extractable polyphenols

## Temperate vintage

Average alcohol content, average pH, normal acidity, structuring polyphenols

#### Organoleptic profile

Heavy, lacks freshness, bitter

#### Organoleptic profile

Fresh, aromatic, balanced

## **ANTARTIKA® FRESH**

Tartaric stabilisation with added roundness and freshness

# ANTARTIKA® V40

Tartaric stabilisation with preservation of the organoleptic quality