

An essential tool for the stabilisation of red wines







Stabilisation of substantial tartaric instabilities

Almost immediate action

Contributes to colour stability



OENOLOGICAL GOALS

- Association of potassium polyaspartate and Acacia Verek gum.
- Acts on the nucleation (formation of crystals) of potassium bitartrate and on the growth of potassium bitartrate microcrystals.
- Effective for any red wine production process: traditional maceration, carbonic maceration, thermovinification, etc.
- Does not stabilise neutral calcium tartrate.



DOSAGE

5 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.

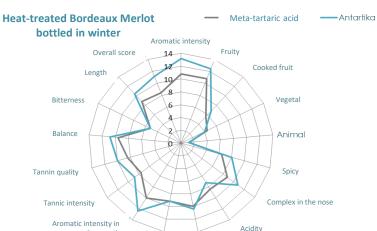
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TEST RESULTS



Sucrosity

Turbidity (NTU)

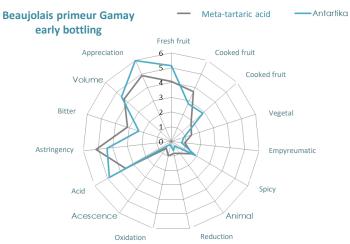
Conductivity (µS)

	Control	Metatartaric acid	Antartika® VR
Initial wine 16/11/2017	167	167	167
After cooling and return to room temp. + resuspension	55,6	30,4	49
Before cold	2024	2024	2024
Minicontact test	/	42	39
After 1 month at 35°C	/	103	56
Crystals	++	0	0

Metatartaric

Metatartaric

Antartika®VR



Oxidation Re	duction	Control	acid	Antartika®VR
	Initial wine 24/10/2017	4,3	4,3	4,3
	After cooling and return to room temp. + resuspension	261	18,5	23,9
Conductivity (µS)	Before cold	2035	2035	2035
	Minicontact test	100	54	38
	After 1 month at 35°C	/	142	78
	Crystals	+++++	0	0









- Authorised by the OIV (Resolution Œno 543/201).
- Like metatartaric acid and CMC,
 ANTARTIKA® VR can react with lysozyme.
- The tartaric stability of wines is tested with a cold test: -4°C for 6 days. Colour stability is tested with a cold test for 2 days at 4°C.



PREREQUISITES FOR USE:

- ☐ It is advisable to check that calcium levels are below the recommended doses. Ask your oenologist for advice.
- ☐ A filterability test is recommended beforehand.
- ☐ This product must be added to wines that are at a temperature above 12°C and ready for bottling.
- ☐ Do not use before a tangential flow filtration.

ANTARTIKA® VR 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.

Cold test - Colour stabilisation



Carry out a cold test at +4°C for 3 days (PE 50 at 100mL) to assess the stability of the colouring matter.

After 3 days of stabulation:

Measure turbidity after getting back to room temperature NTU (3)

- ∆ NTU (3) NTU (0) < 7 Very good colloidal stability.
- 7< ∆ NTU (3) NTU (0) < 20 borderline colloidal stability
- ∆ NTU (3) NTU (0) > 20 Poor colloidal stability, risk of precipitation

Cold test - Tartaric stabilisation

Carry out a cold test at -4°C for 6 days (PE 50 at 100mL) to assess tartaric stability.

After 6 days of stabulation:

Visual or microscopic examination

Measure turbidity after getting back to room temperature: NTU (4)

- Δ NTU (4) NTU (0) among the different modalities, enables the assessment of tartaric instability and instability of th colouring matter.
- Δ NTU (4) NTU (0) < 10 Very good colloidal stability