



CRISTAB® GC



Tartaric stabilisation of wines against potassium bitartrate

Available in granulated or liquid form (at a concentration of 50 g/hL, i.e. 5%)

Cellulose gum (E466)

Acts as a protective colloid, both against the formation of crystals (nucleation) and the growth of possible potassium bitartrate microcrystals present in the wine.



OENOLOGICAL GOALS

- Cellulose gum is made exclusively from wood cellulose of sustainably managed forests
- Does not stabilise calcium tartrate
- Easy to use.
- No organoleptic impact.



DOSAGE

Maximum legal dose according to current European regulations:

Granulated: 20 g/hL.

Liquid (5% solution): 40 cL/hL.



PACKAGING



1 KG



5L
20L
1 000L



STORAGE

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

Do not allow to freeze.

Once opened, use rapidly.

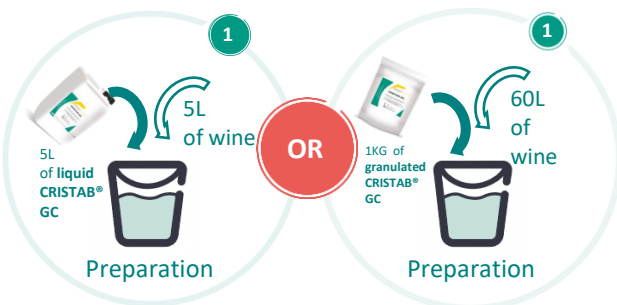
Since the conditions of use and application of our products are beyond our control, SOFRALAB cannot be held responsible in the event of unsuccessful treatment or the presence of crystals in bottles.

The information provided above 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 agreement.

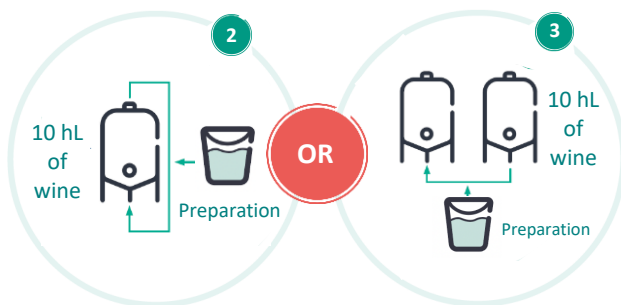


INSTRUCTIONS FOR USE

PRIOR DILUTION AND HOMOGEINISATION



INCORPORATION



Homogenisation by reverse pumping over

Add the solution with a Venturi-type fitting. Homogenize well!

Homogenisation by tank-to-tank transfer

Homogenise well!

It is recommended that only the base wines be treated before the secondary fermentation during tirage.

Add **CRISTAB® GC** to the mixture.

Pre-testing should be carried out taking into account the loss of **CRISTAB® GC** due to riddling aids and the wine's increased alcohol content by secondary fermentation.

Seek advice from your oenologist.



Low temperatures (< 12°C) increase the viscosity of CRISTAB® GC. If this is the case, opt for ¼ pre-dilution.

- Homogenisation is important at least 48 hours beforehand to avoid clogging the filter.
- It is essential for the wines to be free of unstable protein (bentonite treatment) to avoid any risk of cloudiness.
- **CRISTAB® GC** reacts with lysozyme.

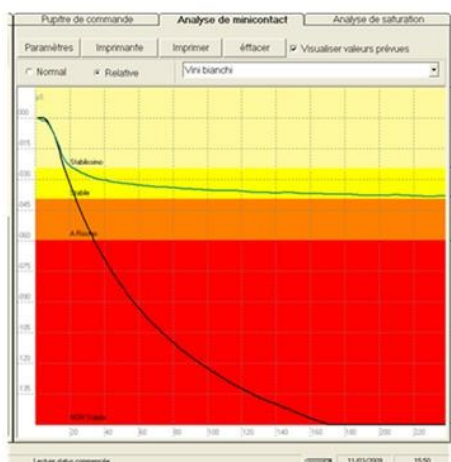
Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.



MINICONTACT TESTS PERFORMED WITH CHECKSTAB®



Very stable wine zone
Stable wine zone
At risk wine zone
Unstable wine zone

Martin Vialatte®'s R&D department evaluated the tartaric stability of various wines using a minicontact test performed with **CHECKSTAB®**.

In the example opposite, treatment with 10 g/hL of **CRISTAB® GC** (green curve) stabilised an initially unstable wine (black curve) regarding potassium bitartrate. Thanks to **CHECKSTAB®**, preliminary tests make it possible to find the ideal dosage to evaluate the incidence of adding cellulose gum on the colour of rosé wines to ensure, with very unstable wines, that the treatment is effective enough. On a particularly unstable wine, partial cold treatment may be necessary.