STABILIZING AGENTS

MARTIN VIALATTE

# SUPERFILTROSTABIL

RED WINE | ROSÉ WINE | ORGANIC UE | ORGANIC NOP | VEG

| | | |
|---|---|---|
| Arabic gums (Acacia Verek and Acacia Seyal) | Stabilisation of the colouring matter of red wines | Colloidal stabilisation of white and rosé wines |

**A versatile product that enables the colloidal stabilisation of moderately unstable wines while retaining their roundness.**

## OENOLOGICAL GOALS

- **SUPERFILTROSTABIL**[1] is a preparation of gum arabic at 200 g/L, stabilised with 4g/L $SO_2$.
- Reinforces and completes the stabilising action **of ANTARTIKA® V40,** and reduces the risk of crystalline deposits of K-bitartrate when exposed to cold.
- Limits the risk of iron casse in wines when iron content is limited, making specific treatment unnecessary.

## DOSAGE & APPLICATIONS

**3 to 20 cL/hL.**

## PACKAGING


**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 up rapidly.

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*(1) SUPERFILTROSTABIL is not a simple aqueous solution of gum arabic, but a product with unique functional characteristics. Crude gum arabic and $SO_2$ are placed in a solution; then, they react with set parameters and undergo a chemical process designed to purify and stabilise the raw materials and optimise their performance.*

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## INSTRUCTIONS FOR USE

1. Add **SUPERFILTROSTABIL** after any fining process.
2. Incorporate **SUPERFILTROSTABIL** after the last filtration, while bottling, using a dosing pump controlled by the bottle filler.

**Caution:** heat treatment of wines can lead to the development of a disorder.

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

## LAB / CELLAR TEST

The dose must be chosen depending on how unstable the wine's colour is.
To assess this, carry out a cold test (3 days at +4°C).

### Cold test

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

After 3 days' stabulation:
Measure turbidity after bringing back to room temperature NTU (3)

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

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