

Product Description

VinoStab® is a specially selected sodium carboxymethylcellulose (CMC) of highest purity for a lasting prevention of crystal precipitations in wine. VinoStab® is produced with an optimal degree of polymerisation and substitution of the carboxymethylcellulose and thus filtration properties of the treated wines can be optimized along with an excellent stabilising effect at the same time. Permitted according to the laws and regulations currently in force in the EU (according to fruit juice regulation, not allowed in fruit juices). Purity and quality are proved by specialized laboratories.

Aim of Treatment

Prevention of tartar crystal precipitations (potassium hydrogen tartrate deposits) in wine.

Product and Effect

Wine treatment with VinoStab® lastingly prevents crystallisation and precipitation of potassium hydrogen tartrate. The product prevents the submicroscopic germs of the tartrate crystals from growing. The stabilising effect of VinoStab® depends on the oversaturation of the wines to treat. With saturation temperatures of > 20 °C, the stabilising effect might not be sufficient when temperatures are extremely cold. A precise evaluation of stability in respect of tartar precipitations is possible by determination of the saturation temperature or through the minicontact process by means of the Erbslöh EasyKristaTest. There is no effect against calcium tartrate precipitations.

Dosage

75-130 mL VinoStab®/100 L wine, dependent on the degree of oversaturation. The maximally admitted dosage in the EU is 200 mL VinoStab®/100 L. In all other countries, national regulations have to be observed.

Saturation temperature (T _{sat} in °C)	Minicontact process (Δ μS)	Recommended dosage VinoStab® (mL/100 L)	Remarks
< 18	< 100	75	
18-20	100-150	100	
> 20	150-200	130	Stability control after VinoStab® application with the minicontact process (target value: Δ μS < 20)

As to the stability assessment of red wines, the minicontact process should always be applied together with the measurement of the saturation temperature. Due to the individually present colloid portion in the red wines, crystal stability is possibly already good despite high saturation temperatures, yet is not sufficiently detected by sole measurement of the saturation temperature. Above all with highly oversaturated wines (saturation temperature > 20 °C), it is advisable for an exact determination of the optimal treatment dosage to carry out pretests applying different amounts and subsequently to conduct the minicontact process with the Erbslöh EasyKristaTest.

Application

VinoStab® can be added directly to the wine under constant stirring. Assure homogeneous distribution by an accordingly long stirring time. Better dilute VinoStab® with a 10-12-fold amount of wine/water (max. 60 °C), then add to the wine. To completely empty the canisters, rinse thoroughly with wine.

In the wines to treat, the proteins must be removed very thoroughly and completely beforehand by a suitable bentonite treatment, preferably with NaCalit® PORE-TEC, since even small protein portions (also cold-unstable protein) may lead to cloudiness.

When applied in red and rosé wines, reactions with colouring matter may result in this connection. Probable precipitations of pigments can be excluded by the performance of pretests.

Add VinoStab® at least 3-4 days before bottling to avoid filtration problems. With higher dosages or with white and red wines rich in colloids, a decrease in filtration capacity might occur. The optimal VinoStab® dosage must absolutely be determined in advance to minimize a possible impact on filtration by the application of CMC. The maximum dosage should only be added in case of high crystal instability. For sparkling wine production, we recommend to add VinoStab® to the expedition liqueur and to dose it to the finished sparkling wine.

Storage

Store VinoStab® in a cool place. Reseal opened packagings immediately and tightly and use up soon.