



Product description

VinoStab® is a specially selected, premium sodium carboxymethylcellulose (CMC) for long-term prevention of tartar crystal precipitation (potassium bitartrate) in white wine. VinoStab® production is subject to the optimum degree of polymerisation and substitution of the carboxymethylcellulose. This optimises the treated wines' filtration characteristics, whilst simultaneously achieving the best stabilisation effect. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Tested for purity and quality.

Treating wine with VinoStab® suppresses crystallisation and precipitation of tartar in a long term. VinoStab® prevents the tartrate crystals' submicroscopic nuclei from growing. VinoStab®'s stabilising effect depends on oversaturation of the wines to be treated. At saturation temperatures of > 20 °C the stabilising effect may be insufficient when the wine is exposed to extreme cold at a later date. It is possible to make a precise prediction of stability with regard to tartar precipitation by determining the saturation temperature using Erbslöh EasyKristaTest for the mini contact process (MCP). VinoStab® does **not** work with regard to calcium tartrate precipitation.

Dosage and use

75 - 130 mL VinoStab®/100 L wine, depending on the degree of over-saturation. The maximum treatment dose permitted in the EU is 200 mL VinoStab®/100 L. The national regulations must be observed in all other countries.

Saturation temperature (T _{sat} in °C)	Mini contact process (Δ μS)	Recommended dosage of VinoStab® (mL/100 L)	Note
< 18	< 100	75	
18 - 20	100 - 150	100	
> 20	150 - 200	130	Stability test after use of VinoStab® and the mini contact process (target value: Δ μS < 20)

In the case of heavily over-saturated wines (saturation temperature > 20 °C), we recommend a preliminary test using different dosages and subsequent performance of the mini contact process, using Erbslöh's EasyKristaTest, to accurately determine the optimum dosage.

VinoStab® can be added directly to the wine with the mixer running. Ensure VinoStab® is adequately distributed in the tank by stirring for an appropriate length of time. It is more successful if diluted in 10 to 12 times the volume of wine or water (max. 60 °C). Thoroughly rinse the canister with wine to ensure it is completely empty. Wines to be treated must previously undergo appropriate treatment with bentonite, preferably NaCalit® PORE-TEC, and **particularly thorough protein removal**, as even **negligible quantities of protein (including protein unstable in cold) may cause turbidity reactions**. To avoid filtration problems VinoStab® must be used 3 - 4 days before bottling. Deterioration of the filtration performance is possible at higher dosages or in colloid-rich white wines. It is essential that the optimum VinoStab® dosage is determined in advance to minimise any effect on filtration through the use of CMC. The maximum dosage should be used only in the event of elevated crystal instability. For sparkling wine making we recommended adding VinoStab® to the liqueur d'expédition and dosing the finished sparkling wine with it.

Storage

Store in a cool place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.