

# FILTROSTABIL P

Highly soluble fine granules of arabic gum from the Acacia verek

## COLLOIDAL STABILITY OF WINES

### CHARACTERISTICS

- ◆ The appearance of **FILTROSTABIL P** is fine granules.
- ◆ These granules are arabic gum derived from the Acacia verek.
- ◆ **FILTROSTABIL P** is remarkably easy to dissolve and can effectively be added directly to the wine, eliminating an extra rehydration phase.
- ◆ This characteristic of excellent solubility is due to a great deal of research into the granulation technology to optimize the quality and efficiency of dissolution.
- ◆ As with all arabic gums, **FILTROSTABIL P** must only be used on limpid wine that has been clarified and filtered.
- ◆ **FILTROSTABIL P** responds to three major preoccupations of the winemaker before the wine has been bottled :
  - Prevents the formation of hazes or deposits of the condensed coloured matter in wine at low temperatures due to its stabilizing qualities.
  - Reinforces and complements the stabilization action of **V40** metatartaric acid in wine. **FILTROSTABIL P** reacts synergistically with **V40** as a colloidal protector to reduce the risk of crystalline deposits of potassium bitartrate when subjected to lower temperatures.
  - It is also very effective to protect against unpleasant metallic hazes.
- ◆ Due to its unique consistency, **FILTROSTABIL P** is highly efficient at adapting to the different situations of stabilization that can occur in wine.

## INSTRUCTIONS FOR USE

- ◆ **FILTROSTABIL P** must be added to a limpid wine ; already fined and filtered before the addition of the arabic gum.
- ◆ Once the addition of the product has been made the wine should not be clarified as the gum prevents the efficiency of any fining material.
- ◆ **FILTROSTABIL P** may also impede filtration by obstructing filters, but this effect is definitely reduced if the gum is added at least two hours before filtration.

## DOSAGE

- ◆ 10g/hL to 50g/hL.
- ◆ The dose must be determined with respect to the colour instability of the wine. Bench trials should be performed using increasing quantities of **FILTROSTABIL P** in wine, kept at + 2°C for 4 to 6 days. The dosage to be used will be the sample best maintaining its limpidity after the trial.

## PREPARATION

- ◆ If possible, add the necessary quantity of **FILTROSTABIL P** directly to the wine (while in agitation) in a uniform manner. If this is not possible, sprinkle the **FILTROSTABIL P** over wine (2 kg in 10 L) and add this solution to the final quantity of wine, mixing well.
- ◆ To avoid the eventual filter blockage before bottling, add **FILTROSTABIL P** with a dosage pump at the filling stage. Dissolve in wine that has been filtered to avoid contaminating the rest of the wine. The concentration of this blend must be adjusted to take into account the viscosity of the blend being able to function in the dosage pump.

## PACKAGING

- ◆ 1 kg bag
- ◆ 25 kg sack

## STORAGE

- ◆ Unopened packing, seal of origin, away from light, in a dry and odour free place.
- ◆ Opened packing : to be used rapidly.