

STABICELL 21LV

ENSURE TARTARIC STABILIZATION

CHARACTERISTICS

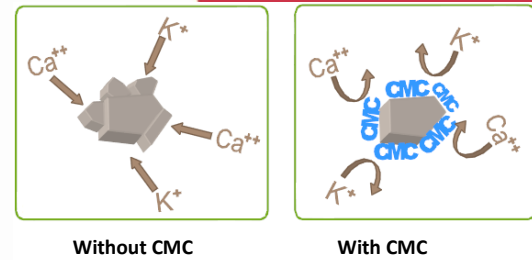
STABICELL 21LV is a cellulose gum at 21% concentration for the tartaric stabilization of wines specially formulated by the company **PREDEL**.

A new process of specific elaboration allows obtaining a gum of **more concentrated cellulose and in low viscosity**.

- 21% cellulose gum
- Neutral product
- Soluble in water
- pH in solution: 4
- Density: 1,115 kg / l

PROPERTIES

STABICELL 21LV acts as a protective colloid. It hinders the formation and growth of tartrate microcrystal thus preventing the precipitation of tartaric salts, potassium bitartrate or calcium tartrate.



APPLICATION

STABICEL 21LV is added:

- For sparkling wine: during tirage or disgorging in the dosage (beforehand diluted in the wine and introduced into the dosage the day before the operation);
- For white wines: before bottling, that are protein stable. **STABICEL 21LV** may be added before final filtration. Homogenization is essential in order to avoid fouling and to obtain the best possible protection.
- For rosé or red wines: before bottling. It's necessary to check before that this addition has no effect on wine color.
- **STABICELL 21LV** can react with wines containing Lysozyme

INSTRUCTIONS FOR USE AND APPLICATION RATES

- Liquid formula: 2cL/100L to 5cL/100L depending on wine instability.
- Liquid formula: Dilute to 1/3 with a small quantity of wine and add at the fining connection.
- It is advised to make the incorporation 24 hours before the bottling.

Prior trials with cold stabilization allowed to determine the maximum application rate.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX



PRECAUTIONS

- Wine temperature: avoid adding **STABICELL 21LV** to cold wines (temperature below 12°C) as homogenization would be more difficult.
- Proteins: Interactions between cellulose gum and wine compounds are possible, specifically with proteins. The wine should not contain any unstable proteins. (used Bentonite **PRED'MICROTEC** with a very large adsorption surface)
- During homogenization, it is recommended to pump over the entire tank content.

STORAGE

Store unopened original package away from light and frost in a dry, cool and odorless area.

PACKING

Solution packaged in 5L and 25 kg.

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