



Solutions for wine making

STAB K[®]

Liquid formulation of 15% mannoproteins for tartaric stabilisation of wines

STAB K[®] is a liquid formulation of mannoproteins chosen for the capacity to inhibit the nucleation of potassium tartrate salts. Simulating the mechanisms of lees contact, STAB K[®] is a natural alternative for the tartaric stability of red, rosé or white wines.

INTÉRÊTS ŒNOLOGIQUES

> STAB K[®] is a solution of specific mannoproteins that inhibit the formation of potassium tartrate crystals*. The optimised process of enzymatic extraction and its liquid formulation unites efficacy and practicality of use.

**The efficacy of STAB K[®] against neutral calcium tartrate precipitations has not been demonstrated.*

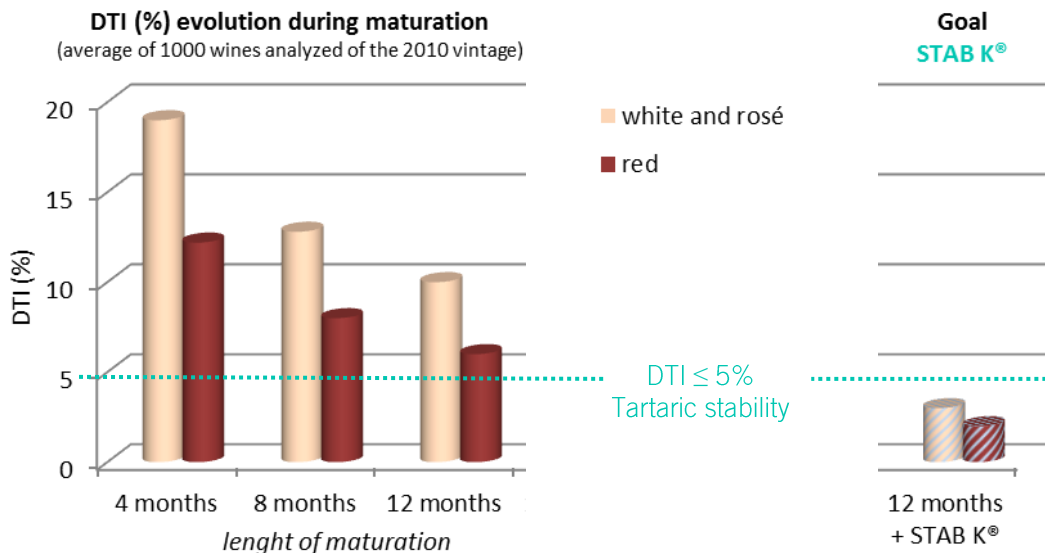
> STAB K[®] is a natural and sustainable solution for tartaric stabilisation of fine wines: simulating the mechanisms of lees contact, STAB K[®] generates no waste or energy consummation and it a useful alternative to other inhibition or elimination treatments.

> STAB K[®] does not modify the natural balance of the wine and thus preserves the organoleptic qualities (acidity, colour, aromas, etc).

Interest of STAB K[®] for wines in maturation

> For the majority of wine, the current product cycles and the insulation of the wineries does not allow a natural tartaric stability throughout the maturation on lees.

> For these wines for which the tartaric instability is moderate, a STAB K[®] treatment allows to attain the threshold of stability: the action of STAB K[®] simulates the natural effect of lees contact, for a better respect of fine wines.





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Interest of STAB K® for the stabilisation of red wines

> As opposed to other techniques of tartaric stabilisation, STAB K® also contributes to the stabilisation of the colour in treated wines.

Trial on a Bordeaux 2011 after 15 months of maturation

(Tartaric instability : DTI = 11%, Instability of the colour : ΔNTU = 24)

	Témoin	STAB K® 10 cL/hL	STAB K® 20 cL/hL
Crystallisation test (6 days at -4°C)			
Filtration membranes			
THK crystals	+	-	-
Colouring matter	+++	+/-	-

Interest of STAB K® for the stabilisation of white and rosé wines

> STAB K® does not form any haze in the presence of tanins or proteins and is a useful alternative to CMC for the stabilisation of tricky white or rosé wines.

DOSAGE

- > Target: wines in maturation of moderate tartaric instability.
- > Recommended dosage: 5 to 20 cL/hL.
- > Preliminary trials are necessary in order to determine the appropriate dose.

Simplified protocol* for determination of the treatment

- Use samples perfectly **representative** of the wine to be treated
- Modalities of increasing dosages of STAB K® (eg: control - 5 cL/hL - 10 cL/hL - 15 cL/hL - 20 cL/hL)
- If a final filtration is planned, filter the treated samples in the same conditions (same pore size)
- Carry out a **crystallisation test** (6 days at - 4°C) on all the modalities
- Visual interpretation: minimum effective dosage = **absence of tartar crystals**

* detailed protocol available on request

INSTRUCTIONS FOR USE

- > STAB K® should be used on wines prepared for bottling, 24 hours minimum before bottling.
- > Add STAB K® directly to the wine to be treated and carry out a good homogenisation.

PACKAGING

- > Containers of 5 L or 20 L.

PRESERVATION

- > Stock in a cool, dry and well-ventilated area in its original packaging tightly closed.
- > Respect the Best Before date on the packaging.

