



Innovation

ANTARTIKA® is a preparation based on a novel biopolymer (polyamino acid) authorised by the OIV (resolution Oeno 543/201) and on a plant polysaccharide. It is a protective colloid that acts both on the formation of crystals and on the growth of microcrystals of potassium bitartrate present in the wine. It not only inhibits the formation of potassium tartrate salts and blocks their growth, but also contributes to the stability of the colour of red wines while giving it smoother body.

What are the goals?

The primary purpose of ANTARTIKA® is to offer a sustainable alternative to additive and subtractive techniques for unstable to very unstable wines. ANTARTIKA® prevents tartrate precipitation with reliable, long-lasting results. It preserves organoleptic characteristics and is resistant to high temperatures.

Effects



LONG-LASTING
TARTRATE
STABILISATION



IN-LINE
STABILISATION



PRESERVATION
OF ORGANOLEPTIC
CHARACTERISTICS



REDUCED
ENVIRONMENTAL
IMPACT

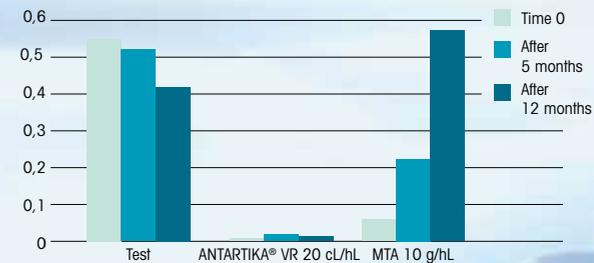
ANTARTIKA® VR

Tartaric stabilization
and color of red wines

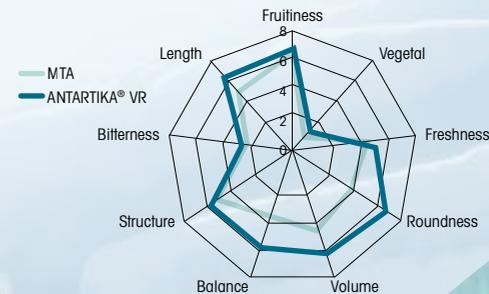


ANTARTIKA® VR is a preparation based on a novel polymer (polyamino acid) recently authorised by the OIV (resolution Oeno 543/201) and on a plant polysaccharide. It provides effective stabilisation of wines with regard to tartrate precipitation of potassium bitartrate without destabilising the colour of red wines.

LONG-TERM EFFECTIVENESS



TASTE ANALYSES



ANTARTIKA® V40

Concentrated formulation
for tartaric stabilisation
of wines



ANTARTIKA® V40 is a preparation based on a novel polymer (polyamino acid) recently authorised by the OIV (resolution Oeno 543/201). It ensures stabilisation of wines with regard to tartrate precipitation of potassium bitartrate.

- 20% concentrated solution
- Less waste
- Less transport
- Less handling

ANTARTIKA® FRESH

Tartaric stabilization
and freshness of wines



ANTARTIKA® FRESH is a solution based on a combination of potassium polyaspartate and plant polysaccharides selected for their impact on the aromatic profile of wines. ANTARTIKA® FRESH stabilises wines with regard to tartrate precipitation of potassium bitartrate, and enhances their fresh, fruity character without increasing the rigidity of their tannin structure.

ANTARTIKA® FRESH has a positive impact on wines in three aspects:

- Freshness
- Fruitness
- Length

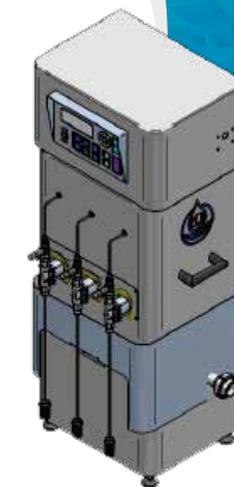
MICRO-METERING PUMP

Precision injection system

The micro-metering pump was designed for precise and simultaneous dosing of liquid additives into wine during bottling.

They may be added before or after microfiltration.

The pump makes it possible to dose up to three additives simultaneously on the same line, and to view data for the ingredients.



- Easy installation (delivered ready for use)
- Precision dosing
- Long-lasting
- Detection of wine flow rate
- Injection of specific quantities of additives