

CRISTAB® BV

Tartaric stabilization of wine with regard to potassium bitartrate

CHARACTERISTICS

CRISTAB® BV is a cellulose gum solution (E466) of 20% natural origin. This solution combines **low viscosity** and heavy **concentration**, ensuring **effectiveness** and **ease of use in wine stabilization with regard to potassium bitartrate**

Cellulose gums come exclusively from timber derived from sustainably managed forests.

OENOLOGICAL PROPERTIES

CRISTAB® BV reacts as a colloidal protector on both crystal formation (nucleation) and on development of possible potassium bitartrate microcrystals in the wine.

CRISTAB® BV has no organoleptic impact.

CRISTAB® BV does not stabilize calcium tartrate.

APPLICATIONS

CRISTAB® BV can be applied to white and base wine to obtain sparkling wine. Its high concentration makes this cellulose gum particularly recommended for decreasing transportation costs.

APPLICATION RATE

Maximum legal dose in accordance with European regulations in force: 10 g/hL, that being 5 cL/hL for a 20% solution.

INSTRUCTIONS FOR USE

Before use, dilute $\frac{1}{2}$ **CRISTAB® BV**, with wine.

On still white wines:

CRISTAB® BV is incorporated using a dosing pump or a Dosacol at least 48 hours before the last filtration to avoid any clogging. Homogenizing must be carried out **exclusively** by transferring from tank to tank, or by reverse pumping over (from the top to the bottom of the tank) with a volume at least equal to the tank volume (absolutely necessary to have a fining connector or a Dosacol at the very bottom of the tank).

Homogenization is important to prevent filter from clogging.

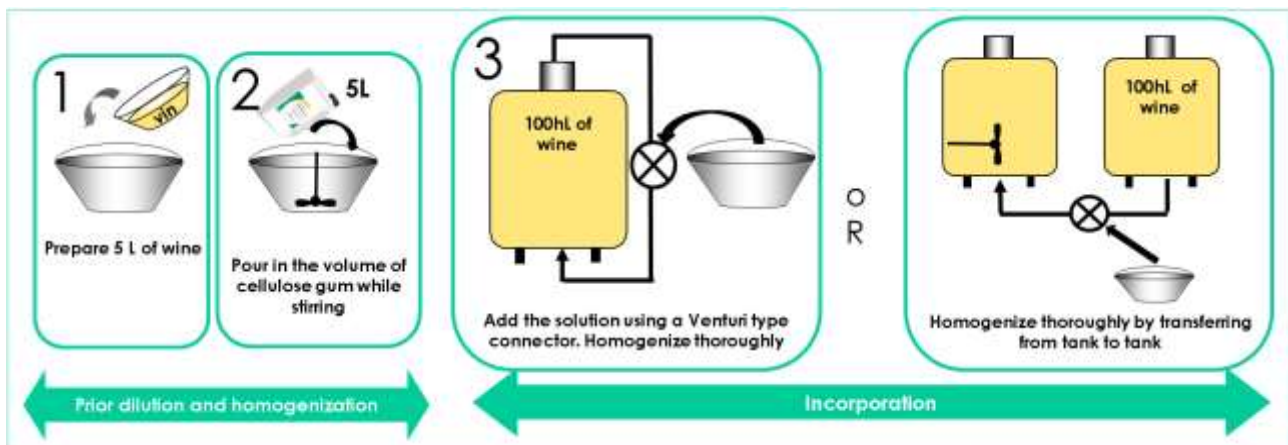
The wines must without fail be rid of unstable proteins (bentonite treatment) to avoid the risk of developing cloudiness.

As with metatartaric acid, **CRISTAB® BV** reacts with lysozyme.

On base wine for making sparkling wines:

It is recommended to treat base wines exclusively before bottle fermentation during devatting. Add **CRISTAB® BV** to the mixture. Pre-trials must be carried out taking into account the loss of **CRISTAB® BV** due to riddling agents and the increase of wine alcohol content from bottle fermentation. Consult with your oenologist for advice.

Diagram on the implementation and incorporation of CRISTAB® BV



The R&D department has evaluated the tartaric stability of different wines using a minicontact test carried out with **CHECKSTAB®**. In the below example, treatment with 10 g/hL of **CRISTAB® BV** (blue curve line) enabled stabilizing wine which was initially unstable with regard to potassium bitartrate (purple curve line). It can be noted that **CRISTAB® BV** is as efficient as **CRISTAB® GC** (green curve line).

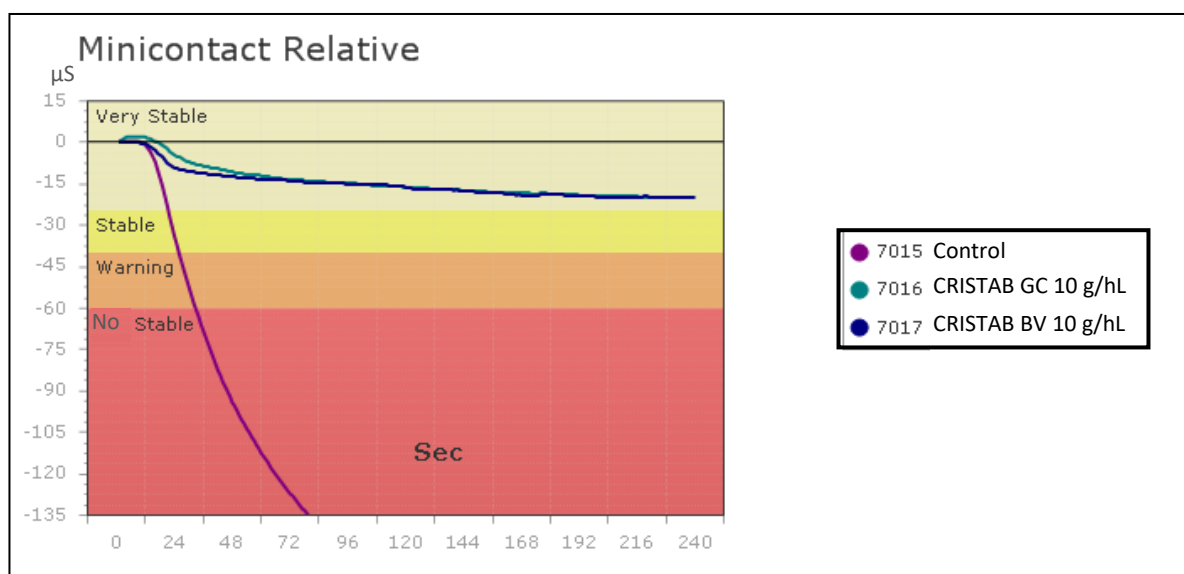


Figure 1: Results of minicontact tests carried out with **CHECKSTAB®**.

Thanks to **CHECKSTAB®**, pre-trials enable:

- To find the ideal application rate
- To evaluate the impact of adding cellulose gum on the color of rosé wines
- To ensure that the treatment is sufficiently effective on very unstable wines. A partial cold passage may be necessary for particularly unstable wines.

Precautions for use:

Do not use before cross filtration.

For oenological and specifically professional use

Use according to current regulations.

PACKAGING

20 L bottle (quantity for treating a minimum of 400 hL)

STORAGE

Store unopened package away from light in a dry and odorless area.

Store away from frost for product in solution.

Opened package: use rapidly.

As we can not manage the conditions of use and the implementation of products, SOFRALAB can not be held responsible should treatment failure occur and the presence of crystals in the bottles.

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