

## FILTROSTABIL

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Arabic gum based solution derived from Acacia Verek and SO<sub>2</sub>  
Stabilization of the coloring matter in red wines and colloidal cloudiness in white wines

### CHARACTERISTICS

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**FILTROSTABIL**<sup>(1)</sup> is an arabic gum based solution of 290 g/L of crude gum, stabilized with 4 g/L of SO<sub>2</sub>. The Arabic gum is derived exclusively from Acacia Verek, characterized by an optical rotation between -26° and -34°.

Acacia Verek and Acacia Senegal are shrubs which grow solely in countries in the Sahel and mainly in Sudan, in the Kordofan region. The gum from this tree is found in the form of very hard nodules.

### OENOLOGICAL PROPERTIES

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**FILTROSTABIL** responds to three important concerns for the winemaker before bottling:

- Ensure the stabilization of the coloring matter of red wine in order to prevent the development of cloudiness and condensed coloring matter deposits in the bottle when the wine is subjected to low temperatures.
- Reinforce and complete the stabilizing action of **V40** metatartaric acid. Due to its protective nature, **FILTROSTABIL** acts in synergy with **V40** and reduces the risk of potassium bitartrate crystallin deposits when exposed to cold.
- Limit the risks of ferric casse when the iron content is limited, which avoids implementing a specific treatment.

By virtue of its structure, **FILTROSTABIL** is very efficient and can adapt to all cases of wine stabilization, even in cases with considerable color instability.

### APPLICATIONS

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- Application on red, white and rosé wines
- Application on fined and filtered wines before bottling for stabilization purposes.

### APPLICATION RATE

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3 to 20 cL/hL

The dose must be selected based on the color instability of the wine. To assess this instability, perform a cold test. (4 to 6 days at +2°C).

## INSTRUCTIONS FOR USE

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Add **FILTROSTABIL** after fining. Incorporate **FILTROSTABIL** after the last filtration during bottling using a dosing pump connected to the filling machine.

**Warning:** the warm treatment of wine may cause some cloudiness

**Caution:**

Product for exclusively oenological and professional use.

Use in compliance with regulations in force.

## PACKAGING

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1 L bottle.

5 L, 10 L and 20 L jerry cans.

1000 L tank.

## STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

*(1) FILTROSTABIL is not a simple aqueous solution of arabic gum. Crude arabic gum and SO<sub>2</sub> are placed in a solution and react within regulated parameters. They are then subjected to a chemical procedure developed to purify and stabilize raw materials while optimizing their performance. The end-product obtained is not a simple aqueous solution of added raw materials, but rather a product with unique functional characteristics.*

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