

Softening colloidal stabilizers

Arabinol®

Liquid gum arabic

It improves the softness and roundness of white, red rosé wines. Stabilizes the color of red and rosé wines.

IT IS PERFECTLY CLEAR

By being perfectly clear, it can immediately be added to finished wine. It does not foul sterilizing filter sheets and microporous membranes even at high dosage.

The addition of **ARABINOL®** strengthens the ability of wine to resist stability changes.

APPLICATION IN SPARKLING WINES

ARABINOL® proves excellent when added to the “liqueur d’expédition” of method champenoise sparkling wine: it improves, stabilizes and prolongs the foaming.

● DOSAGE

In order to soften the taste of wine:
1 - 6 Lbs./1000 gal.

For stabilizing the coloring matter and prevent protein and copper precipitations:
4.0 - 8.0 Lbs/1000 gal.

To assist in tartaric stabilization 2 - 8 Lbs/1000 gal.

● DIRECTIONS FOR USE

ARABINOL® is added to already finished wines, before or after the final filtration.

● COMPOSITION

E414 gum arabic solution extracted from Acacia Seyal more than 20% w/vol. For enological use. In accordance with EC regulations. Product not derived from GMO.

● PACKAGING

25 kg drums.

Arabinol Multinstant®

Microgranular gum arabic powder

ENHANCES WINE SOFTNESS

Softens wine and smooths pallet.

It is 5 times more concentrated than liquid gum arabics.

IT STABILIZES

ARABINOL® MULTINSTANT has a protective action on the color of red wines, which remains unaltered over time

The addition of **ARABINOL®** strengthens the ability of wine to resist stability changes.

● DOSAGE

1/2 - 2 Lbs/1000 gal.

● DIRECTIONS FOR USE

ARABINOL® MULTINSTANT must be dissolved in water or wine. The solution should preferably be added a day or two before filtration, in order for it to react with the wine, without clogging filter sheets.

● COMPOSITIONS

E414 purified gum arabic, extracted from Acacia senegal, microgranulated and microbiologically pure; levorotary -25/35°. For enological use. In accordance with EC regulations. Product not derived from GMO.

● PACKAGING

20 kg bags.