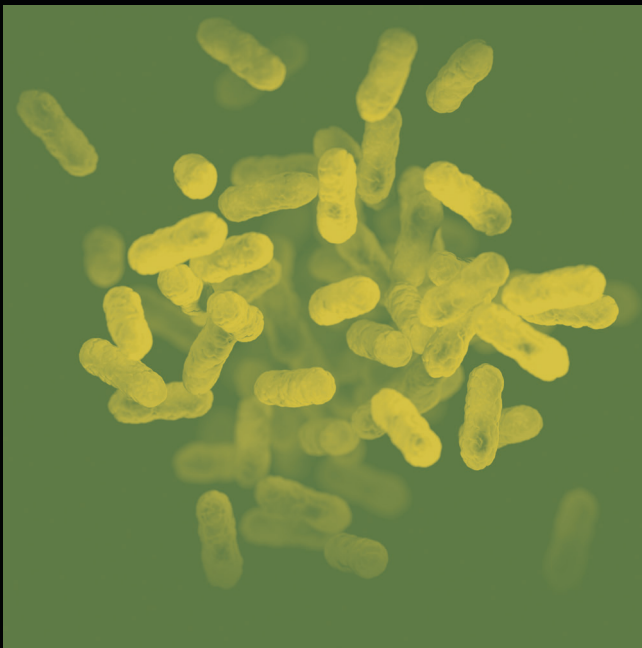


MICR STAB ML

Chitosan and fumaric acid-based stabilisers effective against lactic acid bacteria



Formulated synergistic action between **fumaric acid and chitosan, from a fungal source.**

The combination of both compounds allows for an increased efficacy in the **control of lactic acid bacteria populations,** thus achieving their reduction and even their permanent elimination.

Enological characteristics / Properties

- Potent inhibitor of malolactic fermentation.
- Acts as a bactericidal and bacteriostatic agent.
- Effective even at low doses with no organoleptic impact.
- Its use helps reduce the number of SO₂ doses.
- Its use helps maintain malic acidity.
- Effective over time.

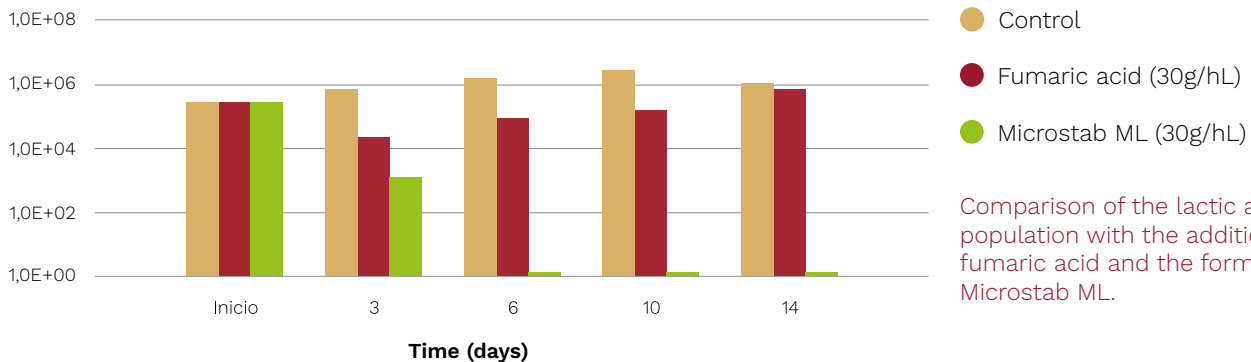
Fumaric acid

Organic compound approved for the microbiological control of wines within EU Regulation 2022/68.

Fumaric acid allows malolactic fermentation to be controlled, even during initial stages of fermentation, inhibiting or stopping its development at moderate doses (30-60 g/hL).

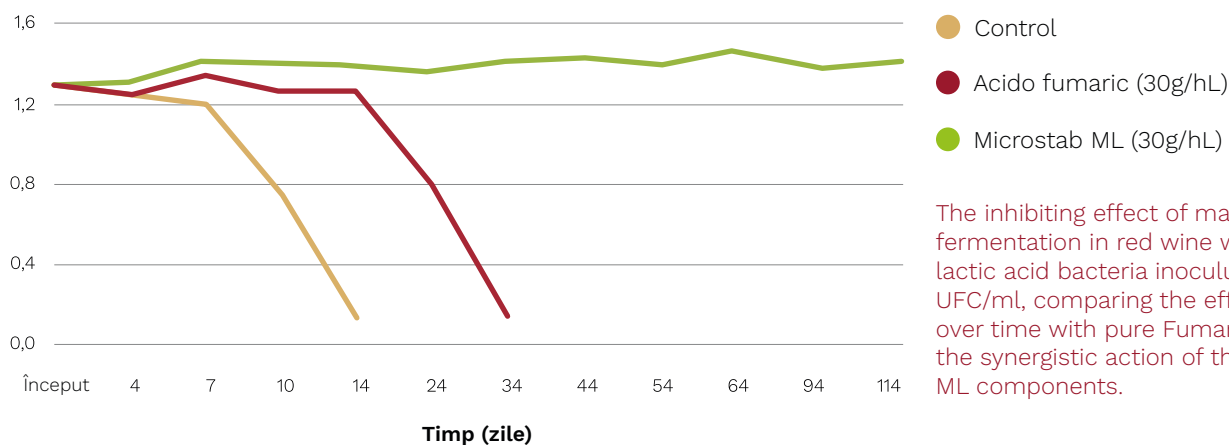
Control of lactic acid bacteria

UFC/mL



Development of malolactic fermentation

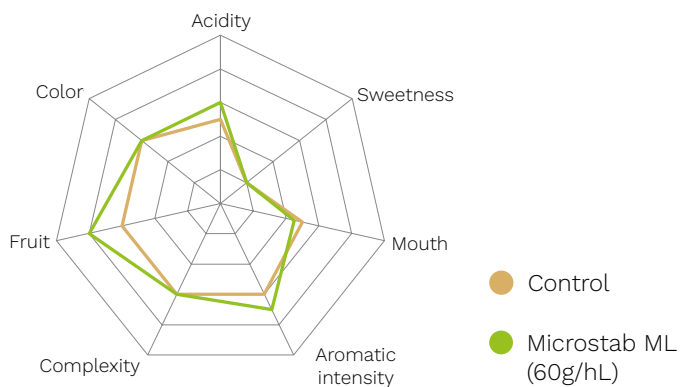
g/L AM



The inhibiting effect of malolactic fermentation in red wine with an initial lactic acid bacteria inoculum of 10^6 UFC/ml, comparing the effectiveness over time with pure Fumaric Acid and the synergistic action of the Microstab ML components.

The synergistic action of the **Microstab ML** components allows the **lactic acid bacteria to be controlled more effectively and with more stability over time** than with the addition Fumaric Acid.

Organoleptic profile



Comparison of the organoleptic profile in the control wine, with MLF completed, and the wine after treatment with 60 g/hL of Microstab ML, inhibiting MLF. Var. Tempranillo 2021

Influence on pH and total acidity

Treatment	pH	Total acidity
Control	3,73	4,95 g/L
Microstab ML - 30g/hL	3,69	5,34 g/L
Microstab ML - 45g/hL	3,65	5,44 g/L
Microstab ML - 60g/hL	3,63	5,58 g/L

Influence of Microstab ML on the pH and total acidity of Grenache red wine.

Committed to Oenology

At Agrovin, we adjust to the needs of wineries and oenologists, taking the latest trends and sector advancements into account, and we work to offer the best solutions intended to optimise results.

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