

Estabichel

Liquid preparation of cellulose gum designed for tartaric stabilization.

Characteristics

ESTABICEL is a purified, plant-derived cellulose gum selected for its degree of substitution, its degree of polymerization and its low viscosity.

APPLICATIONS

Estabichel inhibits nucleation, thereby stabilizing tartaric acid salt precipitation. **Estabichel's** liquid format facilitates its use in winemaking.

ORGANOLEPTIC QUALITIES

Applying **Estabichel** does not modify wines' sensory attributes.

COMPOSITION

10% cellulose gum solution (sodium CMC/E466) stabilized with SO₂.

Allergen: Contains sulphites.

DOSAGE

ESTABICEL 50-100 ml/hl

INSTRUCTIONS FOR USE

1. Dilute the **Estabichel** in 10 times its weight of water and mix thoroughly.
2. Add the solution to the wine to be treated, preferably with a metering pump, before final filtration. Mix thoroughly. It is recommended to keep the wine temperature above 14 °C.
3. Wait at least 24 hours before bottling.

Apply Estabichel to clarified, filtered wine prior to micro-filtration and bottling.

In sparkling wines, apply Estabichel with the expedition liqueur either 48 hours before secondary fermentation or during disgorging.

Precautions for use

1. In wines with high levels of tartaric instability, it is recommended to perform stabilization tests to verify the effectiveness of the treatment.

2. Estabichel is not a colour stabilizer. To avoid colour precipitation over time, Estabichel should only be used with colour-stable red and rosé wines.

Use of **GOMASOL ÓPTIMA** gum arabic may enhance colour stability in red and rosé wines.

3. Do not apply Estabichel to protein-unstable wines or wines treated with lysozyme.

*Due to variations in stability across wines, AGROVIN will not be held liable for the appearance of tartaric acid salts following treatment with **Estabichel**.*

PHYSICAL APPEARANCE

Transparent slightly viscous pale yellow gel.

PACKAGING

5, 22 and 1.000 kg packages.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

SO ₂ [mg/l]	2000-4000
Density 20 °C [g/cc]	1,030-1,060
Viscosity [cps]	<150
pH	3,7-4,7

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 2 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.