



ARABINOL®

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 Stabilizer consisting of purified gum arabic



→ TECHNICAL DESCRIPTION

Gum Arabic was introduced in the wine industry to help improving tartrate stability. The long polysaccharides contained in this product act as a colloid protector and prevent or slow down the reactivity of different molecules. When added to wines, **Arabinol** slows down aggregation of crystals of tartrates. It also diminishes the perception of astringency and bitter tannins and adds persistency.

It can be used on whites and reds when there is a need to improve viscosity. Because **Arabinol** has one of the biggest polysaccharide molecules commercially available, it is exceptionally viscous and "sweet". It is very important to run bench trials against other products in order to calibrate dosage and flavor. When added to sparkling wines, **Arabinol** improves the finesse of the perlage. In young red and rose' wines it improves color stability.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Aqueous solution of gum arabic (acacia gum) stabilized with *potassium bisulfite* (10 g/hL bring about 0,4 mg/L SO₂).

→ DOSAGE

20-140 mL/hL according to cases and the desired protection intensity.

→ INSTRUCTIONS FOR USE

Treat wines that are already perfectly clear and ready for consumption, or just before the final filtration. No clarification must be carried out after adding **Arabinol**.

→ STORAGE AND PACKAGING

Store in a cool and dry place, away from direct sunlight and heat.

- 5 kg net drums in cartons containing 20 kg.
- 10 or 25 kg net drums.
- 230 kg net drums.
- 1100 kg net IBC.

