



NEW-CEL +17

Stabilizer of tartaric precipitations



→ TECHNICAL DESCRIPTION

New-Cel +17 is an organic polymer soluble in water, studied to give wines the tartaric stabilization during time. The stabilization of tartaric precipitations represents one of the most important problems of oenology: the treatment has a high cost and in some cases the result is not sure; common technologies have often an impact against the colour and the other organoleptic characteristics. The utilization of **New-Cel +17** at low doses enables to protect acidity and to obtain a perfect stability during time.

Modes of action: **New-Cel +17** comes between the crystals of potassium bitartrate which are being formed and prevents their enlargement. In wines, tartaric acid and potassium normally build crystal structures with 7 sides, that progressively enlarge starting from micro-formations, known as crystallization germs. The long polymeric chains of **New-Cel +17** are excellent colloidal protectors, wrap the crystal structure with a protection film, deform them and make their growth impossible. **New-Cel +17** considerably slows down the precipitation strength and the movement of the crystals which are being formed, as it is a non-newtonian fluid whose viscosity varies according to the cut stress ("movement speed"). The wine on the contrary is a newtonian fluid, whose viscosity depends above all on temperature and its chemical composition. At low temperatures, when crystals should get insoluble, the pseudoplastic rheological nature of **New-Cel +17** inhibits their aggregation. In order to facilitate the dissolution of the colloidal protectors and to grant their highest effectiveness, **New-Cel +17** is dissolved into solutions of sterile deionized water by means of suitable emulsifying equipment with a low rotation speed. **New-Cel +17** is composed by a high purity carboxymethyl-cellulose, specially studied for the oenological use.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

watery solution of carboxymethylcellulose stabilized/conserved with citric acid, potassium bisulfite(a) (100 g/hL bring about 4 mg/L of SO₂).

(a) = sulfites

→ DOSAGE

15-58 g/hL. Verify that the dosage is adequate by testing the cold stability after the addition of the agent. The utilization is allowed for white, rosé and sparkling wines at the max.

→ INSTRUCTIONS FOR USE

Wines must be protein stabilised before being treated and must be free of turbidity. Directly disperse the solution into the wine while pumping over.

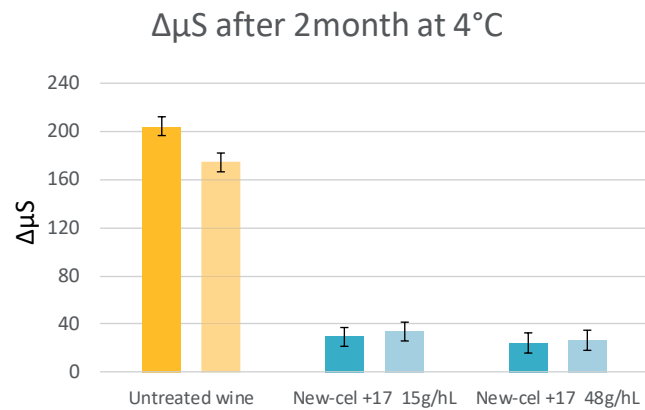
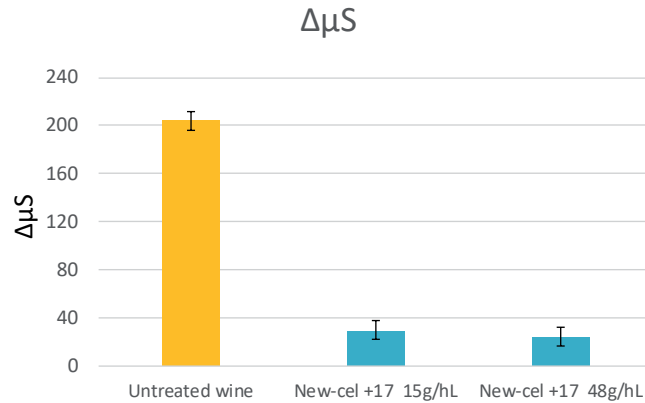




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LAB TEST

Experience of treatment with different dosages applied to a 2020 Catarratto wine, with an initial instability delta of 204 μS .



The proposed analyzes were performed by differential conductometry before and after storing the bottles at 4°C for two months.

→ STORAGE AND PACKAGING

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

- 25 kg net drums.
- 200 kg net drums.
- 1000 kg IBC

