



ARABINOL[®] Super Rouge

Softener colloidal stabilizer based on purified gum arabic



→ TECHNICAL DESCRIPTION

The market is constantly looking for red wines with a fruity aromatic profile and a full taste, with soft and sweet tannins. In order to obtain wines with such characteristics, AEB proposes - as a support for technologies such as clarification, micro-oxygenation and batonnage - the addition of **Arabinol Super Rouge**, a gum arabic with a unique colloidal composition, result of a careful selection of raw materials, giving wines softness without sacrificing any power. **Arabinol Super Rouge** is a solution of gum arabic Senegal with a high content of L- Arabinose (above 45%) and L-Rhamnose (above 18%): these are monosaccharides with a noticeable sweetening and softening power, making it ideal for red wines, even with a high tannin content, where it gives a pleasant sensation of body and volume.

The action of **Arabinol Super Rouge** is highlighted not only at the palate, but also in the colour, as its addition enables the stabilization of that chromatic component that in young wines or in some specific varieties would tend to precipitate over time.

AEB is a world leader in the production of gum arabic for oenological use for more than 30 years. Thanks to the careful selection of raw materials in the production areas, AEB retains its leadership on the market with innovative and unique products.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Aqueous solution of levorotatory gum arabic stabilized with potassium bisulfite.

→ DOSAGE

From 20 to 135 g/hL.

→ INSTRUCTIONS FOR USE

Arabinol Super Rouge should be added to already perfectly clear wines before or after the last filtration. No clarification must be carried out after its addition. It is suggested to carry out a filterability test before submitting the wine to a membrane filtration.

→ STORAGE AND PACKAGING

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

25 kg net drums.
1100 kg net IBC.

