ARABINOL® Staby+

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Colloidal stabilizer based on purified gum arabic

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⇢ 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 these characteristics and in order to support technologies such as clarification, micro-oxygenation and batonnage, AEB proposes the addition of **Arabinol Staby+**, gum arabic with a unique colloidal composition, the result of AEB many years of production experience.

Arabinol Staby+ is a solution of Senegal and Seyal gum arabic gum with a high content of L-Arabinose (over 45%) and L-Rhamnose (over 18%), monosaccharides with remarkable softening power making ideal for red wines, even with a high tannic content, to which it gives a pleasant sensation of body and volume.

The action of **Arabinol Staby+** is evident not only in terms of taste, but also in terms of color, as its addition allows the stabilization of that chromatic component that in young wines or in some specific varieties would tend to precipitate over time. Moreover, the highly purified Seyal component allows a valid aid in tartaric stabilization, contributing to the stability of the coloring matter.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

mixture of dextrorotatory and levorotatory gum arabic gum in solution, stabilized with potassium bisulfite[a] (10 g/hL bring about 0,4 mg/L of SO_2).
[a] = *solfiti / sulfitos / sulfites*

⇢ DOSAGE

20-150 g/hL

⇢ INSTRUCTIONS FOR USE

Add to wines already perfectly clear before or after the last filtration with the help of a proportional dosing system (Dosaprop). No clarification should be carried out after the addition. It is recommended to carry out a filterability test before submitting the treated wine to membrane filtration.

⇢ STORAGE AND PACKAGING

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

20 kg net drums
1100 kg net IBC.

AEB