

# ARABIC ENOL

## Colloidal Stabilizing agent

### CHARACTERISTICS AND APPLICATIONS

ARABIC ENOL *is a colloidal stabilizing agent made with pure gum Arabic, in a solution stabilized with sulfur dioxide.*

*The purity of the ARABIC ENOL components and its specific production process, make it such that its use does not significantly alter the filtration capacity of the treated wine.*

ARABIC ENOL *is recommended because:*

- *it gives volume and smoothness*
- *it aids in the tartaric, protein and phenolic stability*
- *it protects the aromas increasing the freshness and longevity of the wines*
- *it is ready for use also with dosing pumps*
- *it is stabilized even without the use of citric acid*

ARABIC ENOL *prevents:*

- *The precipitation of colorant substances in red wines*
- *Ferric "casse" because it combines with ferric ions forming soluble complexes*
- *Protein "casse" and copper "casse" because it acts as a protective colloid impeding the precipitation of protein substances.*
- *Tartaric precipitation. It is recommendable to combine this treatment with METACLAR to improve the efficacy.*
- *Oxidations, due to the sulfur dioxide contribution*

### DOSAGE AND INSTRUCTIONS FOR USE

ARABIC ENOL *is mainly used on wines destined for bottling. The dosage can be completed before the last filtration or after the microfiltration, using appropriate systems placed before the bottle filling.*

*Note: 100 g/hL of ARABIC ENOL brings around 4 mg/L of SO<sub>2</sub> to the wine*

### COMPOSITION

*Gum Arabic in demineralized aqueous solution, sulfur dioxide*

### PACKING

*1000 kg big containers, 200 kg tank, 25 kg and 10 kg drum, 1 kg bottle*

**This product is not considered dangerous therefore a material safety data sheet is not necessary.**