

Stab K®



Liquid formulation of mannoproteins selected for their capacity to inhibit the nucleation of potassium tartrate and calcium bitartrate salts. Stab K® is a natural alternative for tartaric stabilisation of wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Solution of MP40 mannoproteins extracted from *Saccharomyces cerevisiae*. Contains sulphites (E220).
- ◆ **Enological benefits:** Produced using an optimized enzymatic extraction process, Stab K's liquid formulation brings together effectiveness and ease of use. The specific mannoproteins in Stab K® **inhibit potassium tartrate crystal formation**. Stab K® is a natural and lasting solution to tartaric stabilisation for top quality wines: reproducing the effect of on-lees maturation, Stab K® does not require large amounts of energy.

It is an alternative to other inhibitory or subtractive treatments. Stab K® does not change the wine's natural and lasting balance and has no effect on its organoleptic qualities (acidity, colour, aromas, etc.).

Benefits of using Stab K® during maturation: For most wines, the current production schedule, and the insulation of the winery do not naturally reach tartrate stability through lees ageing. On these wines, with moderate tartrate instability, Stab K® treatment **helps to reach the threshold of stability, copying the natural effects of on-lees ageing, for a more gentle treatment of top quality wines.**

Benefit of Stab K® on red wines: As opposed to other tartrate stabilisation techniques, Stab K® also **participates in the stabilisation of the colour matter.**

Benefits of Stab K® for white or rosé wine stabilisation: it does **not form hazes** with tannins or proteins, and is an **alternative to CMC** for the stabilisation of difficult white or rosé wines.



DIRECTIONS FOR USE

- ◆ Use on wines ready for bottling (after fining, racking, blending and protein and colour stabilisation). Add directly to the wine to be treated, 24 hours minimum before bottling and carry out a good homogenisation. No other treatment should be carried out afterwards except for stabiliser adjustments (SO₂, ascorbic acid, gum Arabic) at the time of bottling.
- ◆ **Recommended dosage:** 5 to 20 cL/hL. Proceed to a preliminary trial on wine sample in order to apply the correct dosage.
- ◆ **Simplified protocol for treatment dose validation:**
 - Use samples that are perfectly representative of the wine to be treated
 - Modalities with increasing doses of Stab K® (ex : control - 5 cL/hL - 10 cL/hL - 15 cL/hL - 20 cL/hL)
 - If a final filtration is planned, filter the treated samples under the same conditions (same porosity)
 - Carry out a crystallization test (6 days at -4°C) or an ESTC50 on all the modalities
 - Visual interpretation: minimum effective dose = absence of tartrate crystals



TRIAL RESULTS

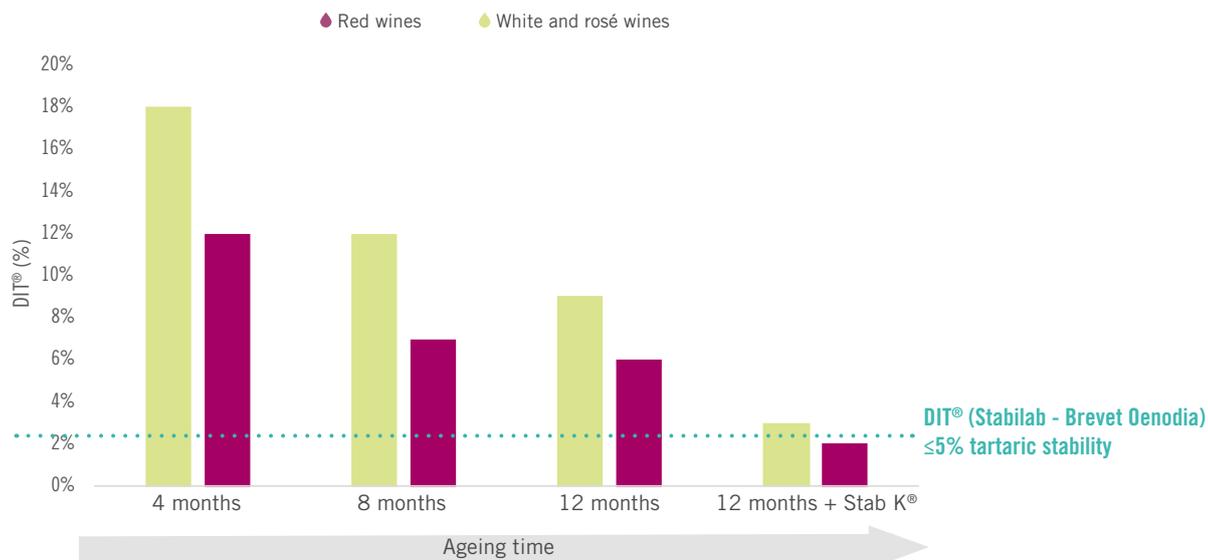
1. TRIAL ON A BORDEAUX 2011 AFTER 15 MONTHS OF AGEING Tartaric stability and stability of colour matter

- ◆ **Trial characteristics:**
Tartaric instability: DIT® (Stabilab - Brevet Oenodia) = 11%
Instability of colour matter: ΔNTU = 24
Crystallization test: 6 days at -4 °C



2. EVOLUTION OF DIT (STABILAB - BREVET OENODIA) (%) DURING AGEING

(AVERAGE OVER 1000 WINES ANALYSED FOR THE 2010 VINTAGE)



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown solution
- **Dry residue:** > 10 %
- **Ashes:** < 8 %

MICROBIOLOGICAL

- **Aerobic mesophile germs:** < 10⁴ UFC/g
- **Staphylococcus aureus:** Absence/g
- **Coliforms:** < 10 UFC / g
- **E.coli:** Absence/25 g
- **Salmonella:** Absence/25 g
- **Lactic bacteria:** < 10⁴ UFC / g
- **Yeasts:** < 10² UFC / g
- **Mould:** < 50 UFC/g

CHEMICAL

- **SO₂ (E220):** 2,25 g/L ± 0,25
- **Mannoproteins:** 15 %
- **Polysaccharids:** > 600 g/kg

LIMITES

- **Lead:** < 5 mg/kg
- **Mercury:** < 0,15 mg/kg
- **Arsenic:** < 1 mg/kg
- **Cadmium:** < 0,5 mg/kg
- **Heavy metals (in Ld):** < 30 mg/kg



PACKAGING & CONSERVATION

- Cans of 5.3 kg (5 L) (box of 4 cans) and of 21.2 kg (20 L).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/17-01-2022. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM