








STABILIZING AGENTS

ENARTISSTAB SLI

Aroma and color protection to increase wine shelf life

	<p>COMPOSITION Inactivated yeast, PVPP and untoasted ellagic tannins.</p>
	<p>GENERAL CHARACTERISTICS EnartisStab SLI is a stabilizer that prevents the degradation and oxidation of wine aromas during storage.</p> <p>EnartisStab SLI is added to wines with high sensitivity to oxidation. The addition is made after wines have been clarified and filtered. EnartisStab SLI will protect wine from oxidation by providing solids capable of consuming accumulated oxygen and acting against superoxide ions formed while lowering the redox potential of wine.</p> <p>The main effects of EnartisStab SLI are:</p> <ul style="list-style-type: none"> Prevents oxidation and degradation of aromas while in suspension Eliminates active oxygen and acetaldehyde Controls and prevents catechin oxidation Improves SO₂ efficacy Enhances organoleptic qualities and mouthfeel Works in synergy with inert gases (Nitrogen and Argon) used for sparging tanks <p>Prior to bottling, EnartisStab SLI can be easily eliminated through sedimentation and filtration.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Preserve aromas in white and rosé wines during storage Young red wines Base wine for sparkling Prevention and treatment of pinking
	<p>DOSAGE 20 – 40 g/hL (1.7 – 3.5 lb/1000 gal) for white, rosé and red wines. 40 g/hL (3.5 lb/1000 gal) for prevention and treatment of pinking.</p> <p>Maximum dosage allowed by the European Union: 175 g/hL</p>
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Slowly disperse 1 part of Stab SLI in 20 parts of wine. Stir continuously to homogenize and avoid formation of clumps. Let rest for 1 hour and incorporate into wine. Put in suspension twice a week and avoid aeration. Prior to bottling, allow Stab SLI to settle, settling will take 2-3 days. A fraction of the wine can be filtered for bottling and the remainder can continue to be treated with Stab SLI. Citrostab rH can be added as an antioxidant prior to bottling.
	<p>PACKAGING AND STORAGE CONDITIONS 25 kg -10 kg</p> <p>Sealed package: keep in a cool, dry and well-ventilated area. Opened package: carefully reseal package and keep as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with the following specifications: Codex CEnologique International</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

Product approved for winemaking in accordance with:
Reg. (CE) N. 606/2009
Reg. (EU) N. 2019/934 (applied from 7 December 2019)

Product approved for winemaking by the TTB:
submit an application for approval of use after fermentation.

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