Solutions for wine making

Vinoprotect

Cellulose gum – Carboxymethylcellulose (CMC) – E466

OENOLOGICAL INTEREST

> Cellulose gums or CMC are used in food and beverage production. Some publications refer to "substitute for pectin". This colloid comes from cellulose, it is a natural polymer of D-glucose; the bond between glucose units is a ß, 1:4 type. There are a lot of different cellulose gums with different physico-chemical characteristics. Few fit with oenology requirement. Lamothe-Abiet has selected a specific and effective cellulose gum, neutral in taste and easy to use. It is formulated in order to facilitate use.
> Vinoprotect is a cellulose gum for the tartaric stabilization of still and sparkling wines.
> Derived from vegetable fibbers, this protective colloid is in liquid form, odourless and very easy to dissolve in the wine. This specific product for wine has been selected taking into account two main parameters: DS, degree of substitution and its DP, degree of polymerization. Those parameters determine the viscosity and solubility of the product in water. Vinoprotect is the best compromise between these two criteria and its ability to stabilize potasio tartaric salts at pH and temperature of wine.
> Action: Vinoprotect prevents nucleation and direct contact of potasio tartar crystals by maintaining dispersed these components into the wine.

DOSAGE AND INSTRUCTIONS FOR USE

> From 14 to 20cL/hL (equivalent of 7 to 10g/hL solid product) depending on wine instability.
Maximum legal dosage 20cL/hL (10g/hL solid)
The solution is stabilized with SO2 (see data sheet).

General Precautions:
> Use Vinoprotect on protein stabilized wines.
> Do not use when lysozyme added.

> **White wines**: Vinoprotect doesn't damage the clogging index.
> **Red and Rosé wines** : Vinoprotect can increase the viscosity by bounding with tannins at low temperature and can cause a color falling and filtration problems. Preliminary tests are necessary.
> **Highly unstable wines:** the effectiveness of Vinoprotect must be verified in order to treat the wine with the appropriate dose.

> Vinoprotect is a colloid. Interactions between colloids and other substances (tannins, proteins, etc..) may appear. These complexes can reduce filterability, increasing product cost and product loss. A respect of accommodation of usage and proper controls will assure the efficiency of the treatment. Lamothe-Abiet has an unique experience of the filterability and related treatments. Tec-service has developed the CFLA (Lamothe-Abiet Filtration Criterion), the single practical tool for measuring the filterability of rough wines.

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DIRECTION FOR USE

>Vinoprotect comes in liquid form for easier use (preparation 5%).
> Dissolve in wine and add it using a metering pump during a pumping over.
Add Vinoprotect 24 hours before bottling on clarified and pre-filtered wine if necessary.
> Vinoprotect could be used after final filtration with a metering pump.
>For sparkling wines, Vinoprotect is added at the tirage or disgorging.

PACKAGING

> 5kg, 20kg, 1000kg

STORAGE

> Store in original, sealed packaging in a cool and dry place between 5 and 25℃.

RESPONSABILITE

> Given that the conditions of use are beyond its control, Lamothe Abiet disclaims any liability precipitation that may occur after Vinoprotect treatment

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