



COLORSTAB® SG

GRANULATED PRODUCT, TANNIN-BASED,
FOR ENOLOGICAL USE



COMPOSITION

Granulated product obtained from a mix of ellagic tannins (PREMIUM® LIMOUSIN extracted from french oak), gallic (tara and gall) and catechinic (green tea) tannins which synergistically extract and stabilize colour in red wines.



CHARACTERISTICS

COLORSTAB® SG is the result of Enologica Vason's many years of experience in the application of tannins to wine-making. The different tannin fractions in COLORSTAB® SG act in synergy to fix colour: inactivating the oxidases which are naturally present in grape or which are imported by *Botrytis cinerea*, forming stable complexes with the anthocyanins.

The first effect is principally carried out by gallic and catechinic tannins which, thanks to their strong deproteinizing activity, denature the proteic fraction of oxidative enzymes thus blocking their activity. Colour fixation is achieved by the catechinic tannins, very fine tannins obtained by an exclusive extraction process from green tea, and by the ellagic tannins (french oak tannin PREMIUM® LIMOUSIN); the catechinic tannins are the most reactive and can fix anthocyanins even in the absence of oxygen, while ellagic tannins require some oxygen to cause the same effect. Furthermore, the presence of elegant oak tannins (ellagitannins) and green tea (catechinic) tannins enables one to use this preparation without losing the wine's organoleptic balance: compounds derived from lignin's transformation contribute to a vanilla note which resemble wines that have matured in barrels, and the catechinic tannins can help the wine express its fruity character. COLORSTAB® SG gives the product greater longevity and resistance to oxidation and at the same time the wines processed with it are aromatically more complex and full-bodied. COLORSTAB® SG is a granulated product, promptly soluble in water.



APPLICATIONS

COLORSTAB® SG can be used during different phases of the production of red wines: it can be used at the beginning of maceration, on crushing and in the first phases after devatting. In must it has clarifying activity.

When using COLORSTAB® SG comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

Dissolve the needed amount of COLORSTAB® SG in 10 parts water (it readily dissolves) and add to the mass; do not use metallic objects or hard water.
COLORSTAB® SG is granulated and can be easily dissolved, even in cold water.
We recommend a good oxygenation (micro-oxygenation with Microdue® Plus - JU.CLA.S.) of products treated with COLORSTAB® SG.



DOSAGE

From 10 to 30 g/hL (up to 40 g/hL) during maceration for red wine production;
From 3 to 8 g/hL for the production of rosé wines.



PACKAGING

5 and 20 kg bags.
500 g poly laminate bags.



STORAGE

Store in a cool dry place, protected from light. Reseal opened packages carefully.



HAZARD

Based on the current European regulations the product is classified: not hazardous.