

## MP STAB

### Organic polysaccharide blend for wine stabilization

#### DESCRIPTION

MP STAB is an organic complex of polysaccharides and mannoproteins.

It contributes to tartaric stability with positive effect on roundness and volume in the mouth.

Suitable for application in both red and white wines.

The blend and structure of these particular polysaccharides and the presence of low molecular weight mannoproteins contribute to preventing the formation of acid salt crystals and consequently improves tartaric stability.

The mannoproteins also create weak bonds with wine polyphenol molecules inhibiting the precipitation of color and unstable tannins.

#### COMPOSITION

Carboxymethylcellulose, gum arabic and mannoproteins.

#### APPLICATION

Its use is recommended in a finished wine, ready for bottling, to guarantee greater stability through further filtration and enrichment.

#### USAGE INSTRUCTIONS

Dissolve the product in cold water in a 1:10 ratio.

Ensure perfect homogenization.

**Attention! The product is viscous and tends to precipitate at the bottom of the tank - use of an agitator is recommended.**

#### DOSAGE

From 10 to 30 g/hl following preliminary laboratory tests (cold).

Being an organic product, it reacts differently with the different colloids of each wine.

A preliminary filterability test is recommended to determine the appropriate addition.

#### PACKAGING

1 kg jar

#### STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Once opened, use the product within a short time.

#### HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and enological use, for professional use only.