





MICROBIAL STABILIZER

EnartisStab MICRO M

Chitosan-based preparation specific for microbial stabilization of must and wine.

	<p>COMPOSITION</p> <p>Chitosan from <i>Aspergillus niger</i>, inactivated yeast, lactic acid, ascorbic acid.</p>
	<p>GENERAL CHARACTERISTICS</p> <p>EnartisStab MICRO M is a chitosan-based preparation with high antimicrobial activity due to activation with organic acids. This process increases the surface charge of chitosan and increases its ability to interact with microorganisms, altering the permeability of their cell membrane and causing their death.</p> <p>EnartisStab MICRO M inhibits the development and eliminates many yeasts and contaminating bacteria, such as <i>Brettanomyces</i>, <i>Oenococcus</i>, <i>Lactobacillus</i>, <i>Acetobacter</i>, <i>Zygosaccharomyces</i>, etc. Its ability to reduce spoilage microbe competition helps to ensure healthy, complete alcoholic fermentation with clean organoleptic characteristics in the final wine.</p> <p>EnartisStab MICRO M has been specifically developed for the treatment of musts and wines, even with high turbidity. Suspended solids react with the positive charges of chitosan, reducing its ability to interact with contaminants. However, EnartisStab MICRO M has been formulated to counteract this effect and enhance its antimicrobial activity. At the recommended doses, it does not affect the normal course of alcoholic fermentation.</p> <p>EnartisStab MICRO M also absorbs <i>ochratoxin A</i> and removes residual copper from vineyard treatments. Its use improves clarification processes and the filterability of must and wine, as well as increasing aromatic cleanliness by reducing the growth of undesirable microbiological populations.</p> <p>EnartisStab MICRO M contains no allergens or substances of animal origin and represents a viable alternative to SO₂ for microbial control.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Prevents and eliminates undesirable microorganisms in musts and wines. ▪ MLF control: non-allergenic alternative to lysozyme. It can be used to delay or inhibit malolactic fermentation. ▪ Stuck or sluggish fermentation. ▪ At the end of alcoholic or malolactic fermentation, to microbiologically stabilize the wine. ▪ Reduction in the use of SO₂ by replacing it as an antimicrobial agent. ▪ Prevents the formation of compounds produced by microbes that can affect the organoleptic quality of wine. ▪ In the <i>pie de cuve</i> and during <i>tirage</i>, it reduces the presence of non-<i>Saccharomyces</i> yeast and bacteria. ▪ To eliminate and reduce odors related to the formation of volatile phenols, we recommend using it in synergy with FENOL FREE.
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ In must to reduce microbial contamination: 5 - 10 g/hL ▪ In wine to control and reduce microbial contamination: 5 - 20 g/hL. ▪ To reduce the population of <i>Brettanomyces bruxellensis</i>: 5 -12 g/hL. ▪ In case of sluggish or stuck fermentation: 5 -10 g/hL.

The indications provided in this data sheet represent the current state of our knowledge and experience, however, they do not exempt the user from compliance with safety and protection regulations or from improper use of the product.

- In wine to reduce metal content: 10 - 50 g/hL.
- In wine to reduce ochratoxin A content: 20 - 100 g/hL.

Dosages may vary according to the characteristics of the wine (pH, turbidity, microbial load, etc.), the target, the species of contaminating microorganisms or the duration of treatment.

INSTRUCTIONS FOR USE

Dissolve EnartisStab MICRO M at a 1:20 ratio in water, must or wine, stirring constantly until a homogeneous suspension is obtained. Add uniformly to the must or wine to be treated during pumping over, preferably by means of a dosing pump or Venturi tube. Keep in suspension for 30 minutes. EnartisStab MICRO M acts by contact: keeping it in suspension throughout the entire volume to be treated increases its effectiveness. Once removed, the must or wine is no longer protected from possible microbial contamination.

To reduce microbial contamination in wine, we recommend 10 days of contact, after which the treated wine should be racked and separated from its lees. In preventive treatments, the product can be left in contact with the wine.

In case of sluggish or stuck fermentation, leave EnartisStab MICRO M in contact with the must/wine for 24 hours and rack before continuing with the restart protocol established by the Enartis technical team.

Regular chemical and microbial analyses are recommended. For more information on dosages and methods of use of EnartisStab MICRO M, please contact the Enartis technical team.

PACKAGING AND STORAGE CONDITIONS

1 kg - 10 kg

Closed container: keep in a cool, dry and ventilated place.

Opened container: close carefully and store as indicated above. Once opened, consume quickly.

COMPLIANCE

The raw materials used to manufacture this product comply with:
Codex Œnologique International

Product for oenological use, as marked by:
Regulation (EU) 2019/934 and its subsequent amendments.

Product approved by the TTB for winemaking in accordance with 27 CFR 24.246.
Maximum legal dosage is 500 g/hL.

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