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TECHNICAL DATA SHEET

STABILIZING AGENTS

EnartisStab MICRO ZERO

Microbial stabilization. Prevent malolactic fermentation.

COMPOSITION

Fumaric acid, chitosan derived from *Aspergillus*, citric acid, ascorbic acid, lactic acid, yeast hulls and tannins

GENERAL CHARACTERISTICS

EnartisStab MICRO ZERO has high activity against microorganisms due to the synergistic action between its components: antimicrobial, bactericidal and bacteriostatic.

- The tannin with microbiostatic ability creates an unfavorable environment for microorganisms.
- Activated chitosan modifies cell membrane permeability of bacteria.
- Fumaric acid, due to the action of chitosan, enters the interior of bacteria, causing its death.

EnartisStab MICRO ZERO effectively controls the development of lactic acid bacteria, gram-negative bacteria, and some non-*Saccharomyces* yeast (including *Brettanomyces*), leaving *Saccharomyces cerevisiae* unharmed at recommended dosages. It also provides protection against chemical and enzymatic oxidations.

Due to the synergy of its components, the recommended doses are lower than if only fumaric acid was used, obtaining the same microbiological results with a lower organoleptic impact on wine.

EnartisStab MICRO ZERO does not contain allergens or substances of animal origin.

APPLICATIONS

- Control MLF: Inhibits malolactic fermentation.
- At the end of alcoholic fermentation, it reduces the unwanted microorganism population (lactic bacteria, gram-negative bacteria, and some non-*Saccharomyces* yeast such as *Brettanomyces)*.
- Allows for the reduction of SO_2 use by replacing it as an antimicrobial and antioxidant agent.
- Prevents the formation of microbiological compounds that can harm the sensory quality of wine (volatile acidity, sulfur compounds, volatile phenols, etc.).

DOSAGE

Preventive dosage in wine: 20-40 g/hL (1.7-3.4 lb/1,000 gal)
Corrective dosage: 40-60 g/hL (3.4-4.8 lb/1,000 gal)

Effective dosages vary depending on the characteristics of the wine (temperature, pH, turbidity, microbial load, typology, etc.), enological objective, species of contaminating microorganisms, duration of treatment, contact and solubility.

Maximum legal dose in the EU: 80 g/hL.

INSTRUCTIONS FOR USE

Dissolve EnartisStab MICRO ZERO at a 1:20 ratio in wine, mixing constantly until a homogeneous suspension is obtained. Add evenly to the wine to be treated during a pump-over, preferably using a dosing pump or Venturi tube. Keep in suspension for 30-60 minutes.

EnartisStab MICRO ZERO acts by contact. It can remain in wine for months and even after being removed, it continues protecting the wine. Periodic pump-overs, especially during the first month of treatment, guarantees antimicrobial protection throughout the entire volume. In some cases, it is necessary to supplement the dosage.

Periodic chemical and microbiological analysis recommended. For further information on dosages and methods of use, please contact the Enartis technical team.

PACKAGING AND STORAGE CONDITIONS

2.5 kg, 10 kg

Sealed package: store away from light in a cool, dry, well-ventilated area.
Open package: carefully reseal and store as indicated above. Once opened, use quickly.

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COMPLIANCE
Product made from raw materials that conform to the characteristics required by the:
Codex Œnologique International
Reg. (UE) 231/2012

Product approved for winemaking, in accordance with:
Reg. (EU) 2019/934 and subsequent amendments.

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