



# **FINING AGENTS**

# COMBISTAB AF

Allergen-free complex fining agent



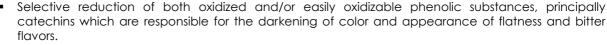
#### COMPOSITION

PVPP, pea protein.

## **GENERAL CHARACTERISTICS**

COMBISTAB AF is an allergen-free fining agent for the prevention and correction of oxidation and the improvement of cleanliness and sensory profile of must and wine.

Its composition makes it especially effective for:



- Prevention and correction of pinking, a reddening of white wines which occurs commonly in wines made from aromatic varieties.
- Enhance and stabilize thiol aromas of thiolic varieties with a high concentration of polyphenols. It has been demonstrated that the oxidation of phenols is directly related to the degradation of compounds that promote these aromas.

The use of COMBISTAB AF helps preserve young color, increases cleanliness and aromatic freshness, reduces the sensation of bitterness and improves wine shelf life.

COMBISTAB AF does not contain allergens and is not required to be listed on the label.

#### APPLICATIONS

- Clarification and prevention of must oxidation.
- Clarification and stabilization of white, rosé and red wines.
- Treat oxidized wines.
- Prevention and correction of wines which are subject to pinking and browning.

COMBISTAB AF can be used in the production of organic wines in accordance with EU legislation 2021/1165 and in the production of wines destined for consumption by vegetarians and vegans.



## DOSAGE

Must: 15-40 g/hL (0.17-3.4 lb/1000 gal)

White, red and rosé wines: 10-30 g/hL (0.84-2.4 lb/1000 gal)

Prevent/treat pinking: 30-50 g/hL (2.4-4.2 lb/1000 gal)

Maximum legal dosage for the EU and USA: 100g/hL (8.3 lb/1000 gal)

Preliminary laboratory trials are recommended to determine the correct dosage of COMBISTAB AF.



## INSTRUCTIONS FOR USE

Disperse COMBISTAB AF in water at a 1:10 ratio, homogenize and let rest for 1 hour. Add the resulting solution to must or wine using a Venturi tube or dosing pump during a pump-over. For maximum effect, the addition must be made to at least half of the volume to be treated. In any case, apply on must or wine during fermentation.



# **PACKAGING AND STORAGE CONDITIONS**

1kg, 10kg

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above.



# COMPLIANCE

Product made of raw materials that are approved for winemaking in accordance with:

- Codex Œnologique International
- Reg. (EU) 2019/934 and subsequent amendments

Product approved for winemaking by the TTB under 27 CFR § 24.250.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.