



ENARTIS STAB SLI

AROMA AND COLOR PROTECTION TO INCREASE WINE SHELF LIFE

COMPOSITION

Yeast derivatives, PVPP and untoasted Ellagic tannins.

GENERAL FEATURES

Appearance: Transparent beige powder

Enartis Stab SLI is a stabilizer that prevents the degradation and oxidation of wine aromas during storage.

Stab SLI is added to wines with high sensitivity to oxidation. The addition is made after wines have been clarified and filtered. **Stab SLI** will protect wine from oxidation by providing solids capable of consuming accumulated oxygen and acting against superoxide ions formed while lowering the redox potential of wine.

The main effects of **Stab SLI** are:

- Prevents oxidation and degradation of aromas while in suspension
- Eliminates active oxygen and acetaldehyde
- Controls and prevents catechin oxidation
- Improves SO₂ efficacy
- Enhances organoleptic qualities and mouthfeel
- Works in synergy with inert gases (Nitrogen and Argon) used for sparging tanks

Prior to bottling, **Stab SLI** can be easily eliminated through sedimentation and filtration.

APPLICATIONS

- Preserve aromas in white and rosé wines during storage
- Young red wines
- Base wine for sparkling
- Prevention and treatment of pinking

DOSAGE

20 – 40 g/hL (1.7 – 3.5 lb/1000 gal) for white, rosé and red wines.

40 g/hL (3.5 lb/1000 gal) for prevention and treatment of pinking.

Maximum dosage allowed by the European Union: 100 g/hL

INSTRUCTIONS FOR USE

- Slowly disperse 1 part of **Stab SLI** in 20 parts of wine. Stir continuously to homogenize and avoid formation of clumps. Let rest for 1 hour and incorporate into wine.
- Put in suspension twice a week and avoid aeration.
- Prior to bottling, allow **Stab SLI** to settle, settling will take 2-3 days. A fraction of the wine can be filtered for bottling and the remainder can continue to be treated with **Stab SLI**.
- **Citrostab rH** can be added as an antioxidant prior to bottling.

PACKAGING AND STORAGE CONDITIONS

2.5 Kg, 10 Kg

Sealed package: store in a dry and ventilated area.

Open package: carefully reseal and store refrigerated. Once opened, use quickly.

Product approved for winemaking, in accordance with:

Codex Œnologique International

Regulation (CE) N. 606/2009

TTB Status

Submit a TTB application for approval of use after fermentation.

The amount of yeast cell walls used shall not exceed 3lbs/1000gals (0.36g/L)