



Inspiring innovation.

ENARTIS NEWS

What is HOT in Cold Stabilization?

Enartis is the leading supplier of tartrate stabilization solutions which are sustainable, cost effective, preserve wine quality and are suited for all types of wine and winery sizes. Here are some of the new solutions that Enartis has recently introduced in the USA:

TARTARCHECK PLUS

All-in-one, rapid cold stability measurements. Tartarcheck Plus allows for the determination of tartrate stability in as little as 10 minutes. This instrument measures the conductivity drop in a sample after prolonged contact with potassium hydrogen tartrate (KHT). No computer, glassware, or subsequent parts are needed for operation. Easy-to-use, small footprint and economical!

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ZENITH PERLAGE



Following the success of Zenith UNO and Zenith COLOR, and after the approval of potassium polyaspartate (KPA) for use in winemaking in the USA in early 2020, a new formulation specific for sparkling wine, is now available. Zenith Perlage was specifically designed to prevent potassium bitartrate precipitation in sparkling wine and improve perlage stability. It does not modify wine sensory characters or filterability, even at low temperatures.

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NEW PLANT BASED FINING AGENTS

The use of innovative colloidal stabilizers such as the Zenith range and CMC requires some changes in the winemaking process, as wine will need to be ready for bottling prior to the tartrate stabilization process. To achieve this, Enartis developed new plant based fining agents that help improve clarity and filterability while removing unstable proteins and/or color compounds.

CLARIL ZW



CLARIL ZW is a vegan fining agent made from plant protein, chitosan and sodium activated bentonite. It was designed for the clarification of white and rosé wines that are meant to be tartrate stabilized with colloid addition (Zenith and CMC). It is highly effective in improving protein stability and eliminating unstable colloids that can affect wine clarification and filterability, helping to preserve wine quality.

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CLARIL ZR

FINING AGENTS
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CLARIL ZR

CLARIL ZR is a vegan fining agent made from plant protein, chitosan and bentonite. It was developed for the clarification of red wines meant to be tartrate stabilized with colloid addition of Zenith. It removes unstable color compounds, improves wine clarification and filterability, and reduces sulfur off-flavors.

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ADDITIONAL RESOURCES

- [Zenith: The Revolution in Wine Stabilization](#)
- [Wine Fining with Claril ZW & Claril ZR](#)
- [How to Stabilize Tartrates with Zenith Uno](#)
- [Red Wine Stabilization with Zenith Color](#)

For more information, please call Enartis USA's technical services at (707) 838-6312.

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