

EnartisStab MICRO ZERO

Effective Microbiological Stabilizer for Wine Ageing and Preservation

Microbiological control is one of the most critical factors during the ageing of wine. Current climate challenges, quality requirements and the growing demand for SO₂ alternatives make this control increasingly difficult. The search for additive techniques has become a necessity for optimal preservation of wine quality.

SYNERGISTIC MECHANISM OF ACTION

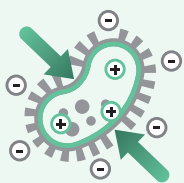
Specific Tannins

Alter the conditions of a medium, preventing the growth of undesirable microorganisms due to their microbiostatic actions.



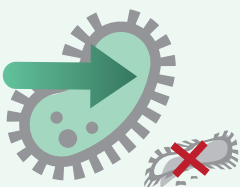
Chitosan

Modifies cell membrane permeability, facilitating the entry of fumaric acid.



Fumaric Acid

Crosses the cell membrane, modifying the intracellular pH and causing cell death.



WHAT IS IT?

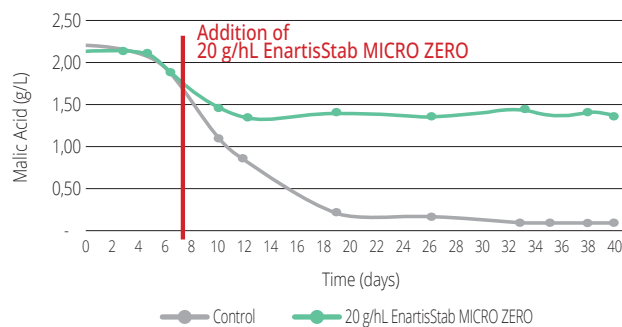
EnartisStab MICRO ZERO has been specifically formulated to have high antimicrobial, bactericidal and bacteriostatic ability during the ageing, before and after bottling. This is due to the synergistic actions of its components: fumaric acid, activated chitosan, yeast hulls and a mixture of gallic, ellagic and condensed tannins.

WHY USE IT?

01

INHIBIT AND BLOCK UNWANTED MALOLACTIC FERMENTATION

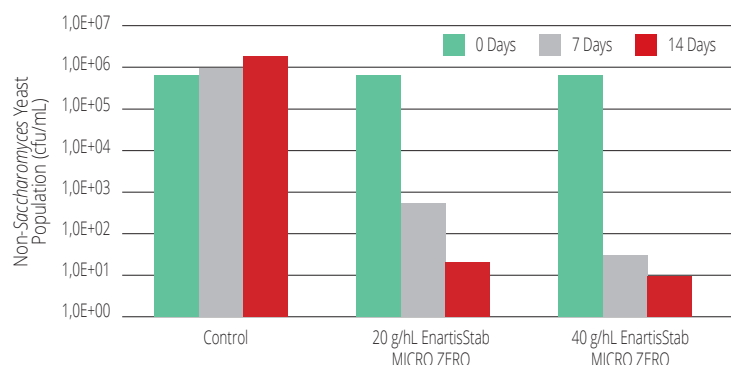
EnartisStab MICRO ZERO effectively inhibits the development of lactic acid bacteria, even in wines inoculated with selected bacteria, as well as halting ongoing malolactic fermentations.



02

IMPACT ON NON-SACCHAROMYCES YEAST

It prevents the growth and reduces the population of some non-Saccharomyces yeast in wine.

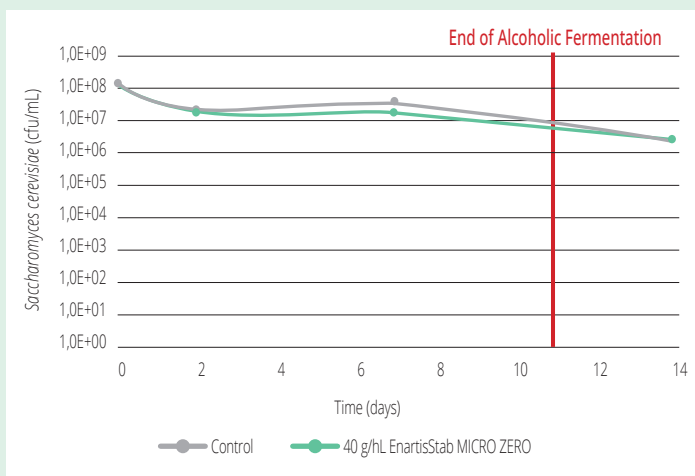


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03

SUITABLE FOR SPARKLING WINE

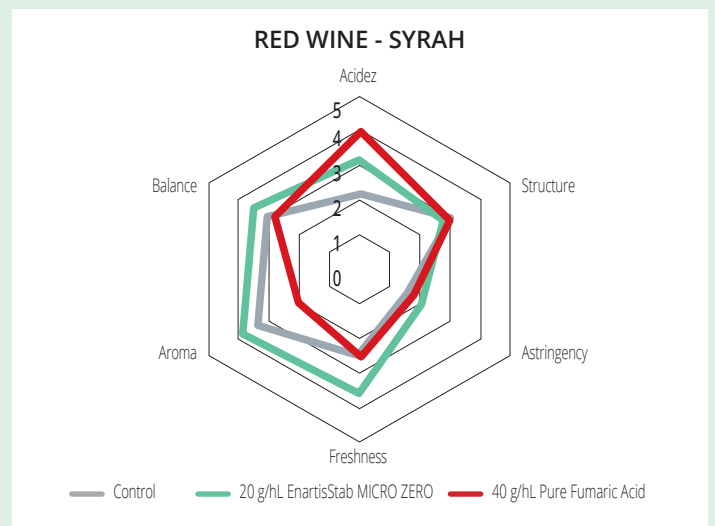
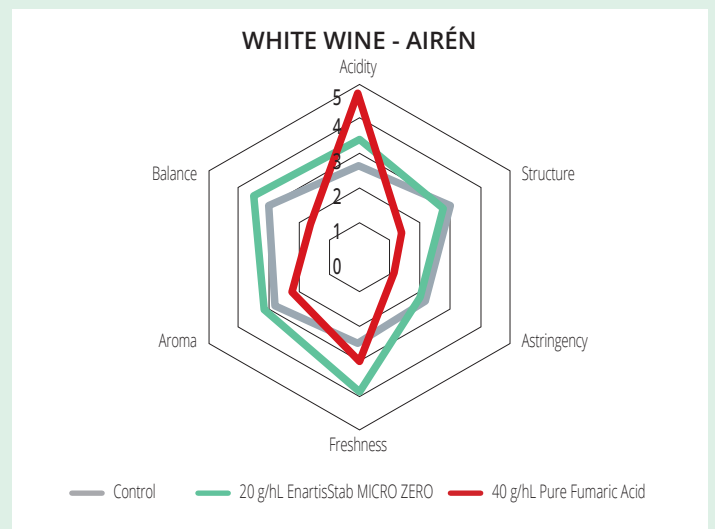
EnartisStab MICRO ZERO prevents the onset of malolactic fermentation without affecting the development of *Saccharomyces cerevisiae* during secondary fermentation.



04

SENSORY EFFECT

Due to the synergy between its components, 20 g/hL of EnartisStab MICRO ZERO has the same effect as 40 g/hL of fumaric acid alone. This reduces the sensory impact while accentuating the freshness and brightness of wine.



enartis

Inspiring innovation.

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