

ZENITH MEGA

TARTARIC STABILIZATION TO SENSORY IMPROVEMENT

ZENITH MEGA is a solution of potassium polyaspartate (KPA), mannoproteins, and gum Arabic made specifically for color and tartaric stabilization while also improving the sensory profile of red wines.

LEARN MORE

BENEFITS

- **Tartaric stabilization:** The synergy between KPA and mannoproteins fully stabilizes highly unstable red wines.
- **Color stabilization:** Verek gum Arabic prevents the precipitation of unstable color.
- **Sensory improvement:** Mannoproteins enhance volume, smoothness, and aromatic structure.
- **Sustainability:** Stabilize wine with ZENITH MEGA to reduce water usage, energy consumption, and CO₂ emissions compared to traditional methods.

ZENITH MEGA can be dosed in-line after microfiltration and before bottling.

The product can be directly added with a dosing system ([EE CDS01](#)), which is suitable for viscous products with high precision. The in-line stabilization process can be managed by our ENARTIS ENGINEERING team by providing the support you need.



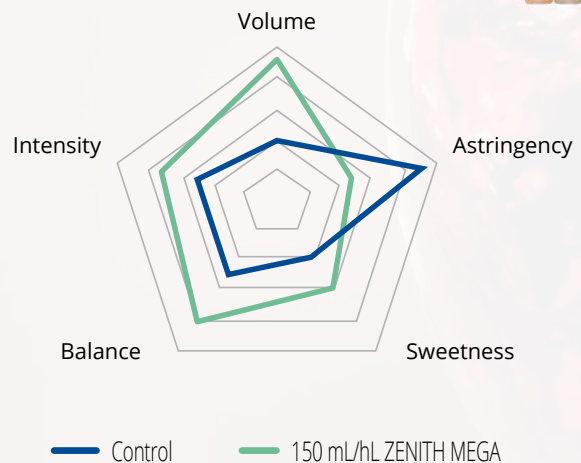
Control

55 $\Delta\mu\text{S}$ and 22,5% loss of color



Red wine from La Rioja
Cold test 6 days -4°C.

150 mL/hL
ZENITH MEGA
22 $\Delta\mu\text{S}$ and <1%
loss of color



Comparison tasting of red wine from La Rioja before and after addition of ZENITH MEGA. Due to the mannoproteins and Verek gum Arabic, ZENITH MEGA is highly effective in reducing astringency and softening wines with high polyphenol content.

WINE POSITIONING SYSTEM (WPS)

by Wine Luthier

Wine Luthier is at the forefront of enological innovation, dedicated to creating tools that highlight and accurately represent the unique characteristics of every wine. **The Wine Positioning System (WPS)** is designed to provide a detailed map of wine sensory profiles by analyzing up to 22 physical and chemical parameters. The goal of Wine Luthier's approach is to take a "photograph" of the taste of a wine, making it immediately understandable to both professionals and consumers. This visual tool helps translate complex taste sensations into an easy representation.

WHAT IS THE WPS?

The Wine Positioning System (WPS) is an advanced analytical tool based on an algorithm that places each wine on a map indicating its individual taste profile. These includes elements such as acidity, sweetness, body, tannins, and many other factors. Through the WPS, wine producers can precisely compare their wines to others in the market and customer's tastes, identifying strengths and areas for improvement.

Key Parameters in the WPS: What does MELLOW, SWEET, GRIP, CRISP mean?

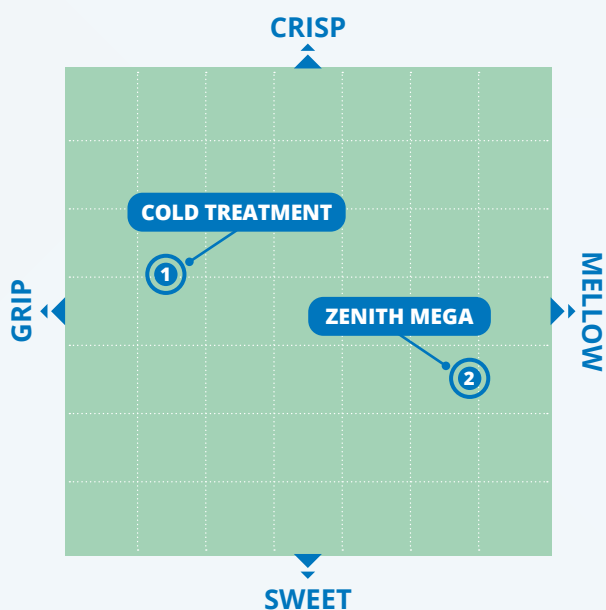
MELLOW: Represents the creaminess of a wine. Those wines are usually mature, well-balanced, and offer a velvety and long aftertaste on the palate.

SWEET: The wine's sweetness level, contributing to its overall richness and balance. A higher "Sweet" rating indicates a more pronounced sugary taste, which can either dominate or complement other flavors.

GRIP: Refers to the initial taste concentration. Those wines have an important initial taste impact but not a long creamy aftertaste.

CRISP: Indicates the freshness and liveliness of a wine, often related to its acidity. A "Crisp" wine is refreshing, with a bright note that cleanses the palate.

"Mellow" and "sweet" are positive parameters related to consumer taste for the most attractive red wines on the market.



Red wine: Tempranillo (La Rioja)

Wine	Treatment	TI	AI
①	COLD TREATMENT	3.1	7
②	150 mL/hL ZENITH MEGA	6.1	2.5

The use of ZENITH MEGA moves the wine profile from grip and crispness to mellow, as well as improves taste intensity while reducing the astringency index.

- **AI (Astringency Intensity):** Quantifying the astringency from reactive tannins in a wine felt by the consumer.
- **TI (Taste Intensity):** Quantifying the "amount of taste" a consumer feels when sipping the wine.