

# Arabique INSTANT



## COMPOSITION

Arabica gum with levogyrous rotational power from *Acacia Senegal*, highly purified, micro-granular form with instant dissolution.

## GENERAL CHARACTERISTICS

Appearance: white micro granulated powder

Its botanical origins and chemical-structural characteristics enable it to maximize the colloidal protective action and structuring capacity of wines.

Used in combination with metatartaric acid and/or CMC, **ARABIQUE INSTANT** strengthens its stabilizing capacity against tartrate salts, assisting and prolonging their action. It is also very effective in structuring and for its "softening" action towards tannins.

Compared to gum arabic in liquid solution, **ARABIQUE INSTANT** does not contain sulfur dioxide (which can alter the color of wines and impart hardness) and is effective even at very low dosages, allowing the wine dilution effect to be avoided.

## APPLICATIONS

**ARABIQUE INSTANT** increases the smoothness and helps to strengthen the structure of treated wines, performing an important and lasting stabilizing action towards the coloring matter, effectively preventing cloudiness or colloidal precipitation.

**ARABIQUE INSTANT** improves balance and organoleptic characteristics, particularly for the characters of softness and roundness of taste. To this end, laboratory tests are recommended to evaluate the optimal doses.

## RECOMMENDED DOSAGES

10 - 50 g/hL as a colloidal stabilizer and tartaric stability amplifier

20 - 100 g/hL to achieve an important organoleptic effect

## MODE OF USE

Dissolve **ARABIQUE INSTANT** in a small aliquot of wine to be treated, add to the mass and homogenize carefully.

Addition should be made to clear, clarified and pre-filtered (index) wine before final micro-filtration.

At high dosages it may interfere with final micro-filtration so laboratory evaluation of filterability indices is recommended.

## PACKAGES AVAILABLE

Bag 1 kg    10 kg bag

## STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

**Exclusively for oenological and professional use - Reg. (EU) 2022/68**

**Product obtained from raw materials in accordance with O.I.V. International Oenological Codex**



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