



# Alestab CMC L20

## COMPOSITION

Aqueous solution of 20% carboxymethyl cellulose (E466), stabilized with 0.3% SO<sub>2</sub> (E220).

## GENERAL CHARACTERISTICS

Appearance: clear, whitish solution.

**ALESTAB CMC L20** is a CMC (Carboxymethylcellulose) solution specifically designed to improve tartaric stabilization processes in wines, allowing lower energy costs incurred during production (compared to "classic" cold stabilization or electro dialysis treatments).

## APPLICATIONS

It is possible to add **ALESTAB CMC L20** directly to the wine to be treated, as the product does not significantly affect the filterability of the wine, but significantly improves its stability from a saline point of view. It is **not** recommended to use the product in red and rosé wines and in case of protein instability in white wines.

## RECOMMENDED DOSAGES

25 to 100 g/hl.

Prior laboratory tests are recommended to identify the appropriate dosage for the product to be treated

**Maximum dose allowed by law 100 g/hl**

## MODE OF USE

Add **ALESTAB CMC L20** directly to the mass to be treated, keeping it stirring and taking care to homogenize the mass well. The wine should be filtered beforehand with an appropriate filterability index.

## PACKAGES AVAILABLE

Bottle 1 kg   20 kg canister   5 kg canister   Bag in Box 500 kg

## 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; consume quickly.

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

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

**Limited use**

**Contains allergens: SO<sub>2</sub>**



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