

GUM ARABIC 300

STABILISATION

A combination of Acacia senegal (A.verek) and Acacia seyal gums, specially formulated to prepare wines for bottling.

↘ OENOLOGICAL APPLICATIONS

GOMME ARABIQUE 300 simplifies the user's work and is highly effective as a protective agent against colloidal precipitation. It also helps to improve the sensory and taste characteristics of the wine.

It is used as a preventive treatment:

- The risk of precipitation of unstable colouring matter in red wines.
- The risk of unstable copper and iron fractions.

It reinforces the action of metatartaric acid and helps reduce the risk of tartaric precipitation when wines are stored at low temperature.

↘ IMPLEMENTATION

GOMME ARABIQUE 300 300 should be added after fining. It can be added gradually to clarified wines during pumping over before bottling.

It can also be used on the bottling line, at the time of bottling. In this case, the use of a dosing pump is strongly recommended.

It is advisable to postpone any other addition of finishing product for at least 48 hours to avoid interactions and the risk of precipitation.

↘ DOSE RATE

- For red and rosé wines: 10 to 40 cL/hL

The dose incorporated should depend on the instability of the colouring matter in the wine and its shelf life until the product is consumed.

To measure this instability, a 48-hour chilling test at 4°C is recommended.

Legal dosage limit: 30 g/hL, i.e. 10 cL/hL.

NB: This dose limit is cumulative and applies to the use of all products containing gum arabic throughout the process.

↘ PACKAGING AND STORAGE

- 22 kg and 1100 kg

Store in a dry, odour-free, well-ventilated area at a temperature of between 5 and 25°C, protected from air and light.

For 1100 kg containers: After opening, close the container tightly. The product must be used within 4 months.