

Estabichel

Liquid preparation of cellulose gum for tartaric stabilization of white, rosé, sparkling and semi-sparkling wines.

CHARACTERISTICS

Estabichel is a cellulose gum of vegetable origin, purified and selected for its degree of substitution, degree of polymerization and low viscosity.

APPLICATION

Stabilization against the precipitation of tartaric acid salts (potassium bitartrate), due to the inhibition of the nucleation phenomenon. Its liquid formulation facilitates its use in wine.

COMPOSITION

10% cellulose gum solution (Sodium CMC/E466) stabilized with SO₂.

Allergen: Contains sulfites.

DOSE

Recommended dosage: 50-200 ml/hl

Maximum legal dose: 200 ml/hl

INSTRUCTIONS FOR USE

1. Dilute Estabichel in water, in a proportion of 1/10, shaking vigorously to ensure good homogenization.
2. Add to the total volume of wine, preferably with a dosing pump before the last filtration. Ensure homogenization. A wine temperature higher than 14°C is recommended.
3. Wait at least 48 hours before bottling.

Estabichel is used on clarified, filtered wine and before microfiltration and bottling.

In sparkling wines, it is added to the mixture 24 hours before tiring, or in disgorgement, with the expedition liqueur.

Work Precautions

1. In wines with strong tartaric instability, it is recommended to carry out prior stability tests to verify the efficacy of the treatment.
2. Do not apply Estabichel in wines that are unstable against proteins or treated with lysozyme.

Given the particular stability conditions of each wine, AGROVIN is not responsible for the appearance of tartaric acid salts after treatment.

PHYSICAL APPEARANCE

Slightly viscous transparent gel of pale yellow color.

PRESENTATION

Containers of 5, 22 and 1000 Kg.

PHYSICO-CHEMICAL PROPERTIES

EP 781 (REV.5)

Dry residue (%)	>10
SO ₂ [mg/l]	2000 - 4000
Density 20oC [g/cc]	1,030 - 1,060
Viscosity [cP]	< 150
pH	3,7-4,7
Carboxymethylcellulose (CMC) [%]	10 **
Degree of substitution	0,6 - 0,95 *

As [mg/kg]	< 3 *
Pb [mg/kg]	< 2 *
Hg [mg/kg]	< 1 *
Cd [mg/kg]	< 1 *
Free glycolate [%]	< 0.4 *
Na [%]	< 12.4 *
NaCl [%]	< 0.5 *

*Referring to dry raw material / **Reference value.

CONSERVATION

Store in the original container, in a cool and dry place.

Once opened, it should be used as soon as possible.

Best before: within 2 years from packaging.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2022/68.

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