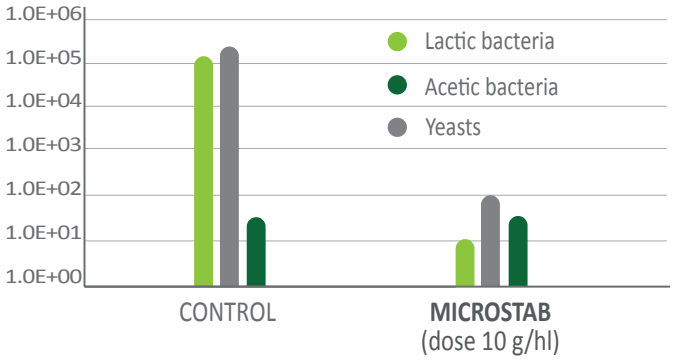
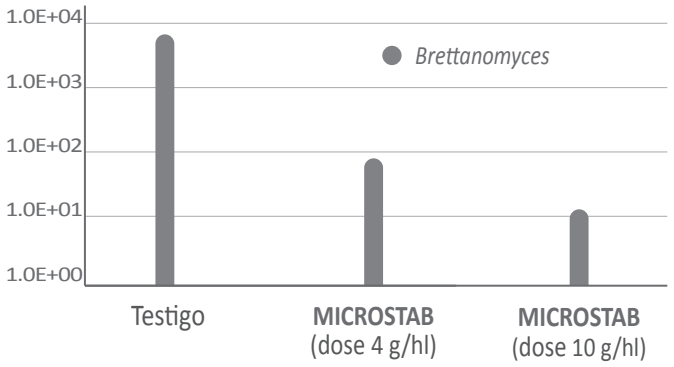
MICROSTAB

The microbiological stabilization alternative to SO_2



(*) Graphc 1. ***Microstab****'s antimicrobial effect on natural white wine 10 days after treatment (Variety: Xarello; pH: 3.48; total SO_2: 4 mg/l; free SO_2: 2 mg/l; % v/v: 12.77; gluc+fruc: 0.4 g/l; malic acid: 0.01 g/l; lactic acid: 1.02 g/l)*



(**) Graphc 2. Comparison of the effect of Brettanomyces yeast and the effect of ***Microstab*** *on red wine 10 days after treatment (Variety: Tempranillo; pH: 3.59; total SO_2: 45 mg/l; free SO_2: 27 mg/l; % v/v: 13.7; gluc+fruc: 0.4 g/l)*

DATE:	CONTACT HOURS	CONTROL DENSITY	MICROSTAB DENSITY (5 g / hl)
30 / 09 / 2016	0 h	1092	1092
	2,5h	1089	1092
	5h	1087	1090

(***) Tabla 1. -Table 1. Delay of AF. Adding 5 g/hl of ***Microstab*** *to unrefrigerated red must that has not undergone sulphur dioxide level correction delays the start of alcoholic fermentation by 2.5 h (variety: Ull de Lebre; pH: 3.68; total SO_2: 18 mg/l; free SO_2: 6 mg/l; degrees Baumé: 12.2; total acidity: 3.80 g/l).*

Characteristics

Microstab is a natural, non-allergenic, non-animal and non-GMO polysaccharide of fungal origin designed to reduce wines' microbial load. The product's chitosan fibres fix micro-organisms to their surface, interacting electrostatically with their walls and membranes and provoking cell lysis.

- Effectively reduces yeast and lactic bacteria populations.(*)
- Substantially reduces or eliminates *Brettanomyces* (**) populations, lowering the risk of alteration caused by this spoilage yeast.
- **Microstab**'s low-level antioxidant action maintains and prolongs the wine's shelf-life and enhances ageing.

(*)As with all antimicrobial agents, population reduction depends on initial microbiological load.

- Delays the start of alcoholic fermentation, making it suitable for use when transporting must(***).
- **Microstab**'s low-level antioxidant action maintains and prolongs the wine's shelf-life and enhances ageing.

APPLICATIONS

Apply **Microstab** to the must or wine after alcoholic or malolactic fermentation, depending on the effect desired.

Use to decrease the sulphur dioxide dose in order to delay the start of must fermentation or to halt fermentation in sweet wines.

COMPOSITION

Chitosan of fungal origin.

DOSAGE

Musts	10 g/hl
Finished wines	4-10 g/hl

AGROVIN.S.A Avda. de los vinos, S/N - P.I Alces - 13.600 Alcázar de San Juan (Ciudad Real) Tel: +34 926 55 02 00 - Fax: +34 926 54 62 54 www.agrovin.com

INSTRUCTIONS FOR USE

1. Dissolve in 5 or 10 times its weight of water or wine, stirring gently.

2. Add to the total volume of wine to be treated, mixing vigorously and thoroughly. Ensure the wine temperature is >12°C.

3. Transfer at least 10 days after treatment. If applied in the barrel, it can remain in contact with the wine until emptying.

PHYSICAL APPEARANCE

Odourless fine cream-colored powder.

PACKAGING

100 g and 1-kg packs.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Moisture [%]	< 10
Degree of acetylation	0-30
Heavy metals [mg/kg]	< 20
Pb (mg/kg)	< 1
As (mg/kg)	< 1
Hg (mg/kg)	< 0,1
Cd (mg/kg)	< 1
Microbiological specifications	
Total count (CFU/g)	< 1000
E.coli (CFU/g)	< 10
Salmonella (CFU/25g)	Absent
Listeria monocytogenes (CFU/25g)	Absent

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulations 606/2009

AGROVIN.S.A Avda. de los vinos, S/N - P.I Alces - 13.600 Alcázar de San Juan (Ciudad Real) Tel: +34 926 55 02 00 - Fax: +34 926 54 62 54 www.agrovin.com