



VinoProtect®

Vinoprotect® is a cellulose gum designed to stabilise potassium bitartrate against the risk of precipitation in still or sparkling wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Cellulose gum solution at 50 g/L (carboxymethylcellulose or CMC) – E466. Contains sulphites (E220).
- ◆ **Enological benefits:** Lamothe-Abiet has selected an **effective, neutral tasting and easy-to-use cellulose gum**. This product, specifically made for use on wine, has been selected with respect to two constants: its degree of substitution (DS) and its degree of polymerisation (DP). These two parameters determine the product's viscosity and solubility in water. Vinoprotect® is the best compromise between these two criteria and the ability to stabilise wine against risks of potassium bitartrate precipitation at wines' pH at temperatures.

Main effect: Vinoprotect® has a “colloid protector” effect, inhibiting the nucleation of tartrate crystals, thus blocking the development of tartrate microcrystals and their subsequent precipitation.



DIRECTIONS FOR USE

- ◆ Vinoprotect® is in a liquid form (5% preparation) for an easier use. *Use before final filtration:* Add Vinoprotect® 24 hours before bottling on clarified and pre-filtered wine if necessary. Dissolve in wine and add it using a metering pump during a pumping over. *Use after final filtration:* Add Vinoprotect® after the last filtration with a dosing pump. For sparkling wines, Vinoprotect® is added at the tirage or disgorging.
- ◆ **Recommended dosage:** 14 to 40 cL/hL depending on wine instability. Doses are provided as a guide. The optimal dose will be determined by a laboratory test or on the advice of your oenologist.

Maximum legal dosage: 40 cL/hL (20 g/hL).
- ◆ **General Precautions:** Use Vinoprotect on wines previously stabilised against protein haze. Do not use on wine stabilised with Lysozyme.



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & colour:** Very pale yellow liquid

CHEMICAL

- ◆ **pH:** 3,8 ± 0,2
- ◆ **SO₂ (E 220):** 2,0 g/L ± 0,5
- ◆ **Citric acid:** 4 g/L
- ◆ **Ashes (on dry extract):** 5 à 10 %

LIMITS

- ◆ **Lead:** < 2 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Cadmium:** < 1 mg/kg
- ◆ **Sodium:** < 12,4 %
- ◆ **Free Sodium Glycolate:** < 0,4 %
- ◆ **Sodium chloride:** < 0,5 %



PACKAGING & CONSERVATION

- ◆ Cans of 5 kg (4.9L) (box of 4 cans) and cans of 20 kg (19.5L). Containers of 1 025 kg (1000L).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GD/10-03-2025. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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