

Description	Tartaric precipitation stabilizer.
Composition	Mixture of polysaccharides, mannoproteins and carboxymethyl ether of cellulose.
Technical specifications	<ul style="list-style-type: none"> ➤ Recommended for both white and red wines ➤ Ensures the stability of wines for 5-10 years ➤ Indicated to stabilize medium-aged wines ➤ Gives softness and roundness ➤ Suitable for wines to be sold in bulk (carboy or bag-in-box) ➤ Very competitive cost per liter <p>For professional oenological use</p>
Applications	<p>Product for use on protein-stable wine.</p> <p>White wines are easily filterable 3 days after addition.</p> <p>With a chemical and/or conductivity analysis of the tartaric stability of the wine, it is possible to determine the exact dose to be used.</p> <p>Recommended dosage: see table.</p>
Preparation mode	<p>Dissolve in water at 60°C in a ratio of 1:25 and leave to rehydrate for 2 hours. Then dilute in another wine in a ratio of 1:3 and add to the mass by pumping over.</p> <p>Follow the instructions in the sheet: Retinex and Flix: general rules for correct use.</p>
Packages	1, 5 and 25 kg packages.
Shelf life and storage	<p>Keep in a cool, dry place away from light.</p> <p>Shelf life: as stated on the label.</p> <p>GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.</p> <p>Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.</p>

**Dosage
White wines**

Potassium to 750 mg/l	11 g/hl
Potassium to 900 mg/l	12,5 g/hl
Potassium to 1000 mg/l	13,5 g/hl

**Dosage
Red wines**

Potassium to 1000 mg/l	12,5 g/hl
Potassium to 1100 mg/l	13,5 g/hl
Potassium to 1200 mg/l	14,5 g/hl
Potassium to 1300 mg/l	15,5 g/hl
Potassium to 1400 mg/l	16,5 g/hl
Potassium to 1500 mg/l	17,6 g/hl