

Claristar®

Oenobrand, expert in oenological applications of mannoproteins, has developed Claristar, a purified solution of specific mannoproteins extracted from *Saccharomyces cerevisiae*. The patented extraction and separation technique isolates the mannoproteins naturally found in yeast and wines, which contains the fraction with the highest Tartrate Stability Index (TSI), meaning the highest effectiveness on tartrate stability.

98%

Claristar has been on the market since 2007 and is recognized by **98% of users*** as easy-to-use, fast, precise and gentle for on wines.

As soon as Claristar is added, it inhibits nucleation and growth of potassium tartrate crystals, enabling lasting stabilization in white, rosé and red** wines. From a natural source, Claristar preserves and contributes to the sensorial quality of the wine thanks to the positive action of the mannoproteins on the colloidal balance.

92%

92% of tasters observed* the following:**

- good preservation of natural acidity
- increased aroma expression
- sensation of smoothness on the palate
- improved aromatic freshness during wine storage

PROPERTIES AND APPLICATION

100% miscible dissolvable and easy to homogenize, Claristar can be added directly to the wine. Thanks to Claristar's instant stabilization property, wine can be treated immediately prior to bottling.

To ensure stabilization efficiency using Claristar, the wine should be tested by carried out by following the protocol described on the back of this datasheet (as close to bottling as possible).

Claristar does not stabilize wines in terms of calcium tartrate precipitation.

COMPOSITION, PACKAGING AND STORAGE

Claristar is a specific liquid-form fraction of mannoproteins extracted from the *Saccharomyces cerevisiae* yeast.

Claristar contains sulfites (100 ml/hl of Claristar contributes 1.5 mg/l of SO₂ to the wine).

Packaged in 2.5 and 20 liter containers.

Store in a dry environment (<10°C).

Once opened, use within 15 days. Can be frozen once.

STABILIZE + IMPROVE

CLARISTAR[®] USAGE PROTOCOL

Wine preparation



Preliminary
filtration



CLARISTAR



Final filtration
Bottling

PREPARING THE WINE

Protein stabilization and final blending must be completed before addition of Claristar. The wines after 6 months minimum in the cellar are targeted.

ANALYTICAL METHOD TO VALIDATE CLARISTAR USAGE

Claristar stabilizes wines with instability levels that have been previously evaluated. The sample is taken after the preparation of the wines and as close as possible to bottling.

The analytical method allowing to evaluate the level of instability of wine to be stabilized, the dose of Claristar as well as to validate its efficiency is described in an article at your disposal or on Oenobrand's website www.oenobrand.com. Claristar is added generally in white and rosés wines at the observed average doses of 80 to 100ml/hl and in red wines from 70 to 90 ml/hl.

Contact our teams and distributors for assistance carrying out this test via dedicated laboratories.

CLARISTAR AND FILTRATION

Thanks to its properties, stages of filtration and bottling can be carried out immediately after adding Claristar.

It is recommended to use Claristar after filters using diatomaceous and earth filtration.

Claristar can be filtered through membranes, filtering plates, tangential filter and lenticular modules. An optimum filtration requires a porosity equal or lower than 1,2 µm.

For the use of Claristar in the best conditions, its addition should take place the closest possible to bottling.

WHEN IS CLARISTAR ADDED TO WINE?

Claristar is added prior to bottling. It must be well homogenized.

A list of compatibilities with oenological practices is available on request.

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