

Press release

19/02/2013

Montpellier, France. Following the success of Claristar on white and rosé wines, the mannoprotein for tartrate stabilization is now available for red wines.

Oenobrand is extending Claristar, its mannoprotein application for still wine tartrate stabilization, to all colors: initially for white and rosé wines, Claristar is now available for red wine stabilization.

Marketed since 2007, Claristar prevents the formation of potassium bitartrate crystal nuclei. This application is entirely soluble and has already proved its efficiency in tartrate stabilization on white and rosé wines, thanks to its specific mannoprotein formula that has the highest tartaric stability index (TSI) among the large number of mannoproteins naturally present in yeast and wines.

Over the last three years, Oenobrand has carried out a number of application tests on multiple batches of red wines in collaboration with Enolab, the analysis laboratory run by Dario Montagnani in Tuscany (Italy). These high volume operations have demonstrated that the mannoprotein contained in Claristar stabilizes red wines just as sustainably as white and rosé wines, with no risk of the haze associated with polyphenols.



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Thanks to these years devoted to development and validation, an analytical reference method has been set up to determine the level of tartaric instability in red wines as well as white and rosé wines, and to determine the dosage of mannoproteins required to stabilize the wine. The protocol then confirms the stability obtained with the determined dosage by analysis.

Tartrate stabilization resulting from this method developed using Claristar is safe, simple and immediate, and also offers undeniable qualitative and organoleptic benefits. This liquid product that is immediately miscible in wine improves the latter's organoleptic characteristics, including aroma expression and its ability to retain color and natural acidity.

Tasters have also noted that the sensation of roundness and volume on the palate is increased, and fresh aromas are maintained during storage, especially in relation to other techniques such as cold treatment.

This is another ADVANCED WINEMAKING SOLUTION brought to you by OENOBANDS.

For more information on Claristar, please contact Oenobrand at info@oenobrand.com.

Find out more about Oenobrand, our solutions, our innovations and our brands on our website, www.oenobrand.com, or on Facebook at www.facebook.com/Oenobrand

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Note to the Editors:

About Oenobrand: Oenobrand designs and markets the oenological products of today and tomorrow. Its permanent innovation strategy allows the creation of solutions that provide an integrated answer for both the ambitions and desires of the wine makers, traders and consumers. It is with a strong belief in the future of the industry and dealing with the current changes that Oenobrand, supported by its world renowned parent companies (DSM Food Specialties and Anchor BioTechnologies) develops a range of oenological products including enzymes, yeast, yeast-derived products and bacteria. With a highly qualified team, expert in many fields, Oenobrand strives to offer winemakers with novel and scientifically sound solutions as well as highlight the positive synergies between its products. Oenobrand distributes its brands Anchor, Fermicru, Fermivin, Fermichamp, Extraferm, Maxaferm, Claristar and Rapidase on the the five continents through a specialized network.

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