



Users describe it best!



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 tartrate stability effectiveness.

## PROPERTIES AND APPLICATION

### TARTARIC STABILISATION

**Claristar** stabilises red, white, and rosé still wines, thereby inhibiting the growth of potassium hydrogen tartrate crystals. A precise dosage is determined in partner laboratories, according to the “ISS method for Claristar” - ISS stands for **Index of Stable Supersaturation, a parameter determined by analysis of tartaric stability using Checkstab Instruments.**

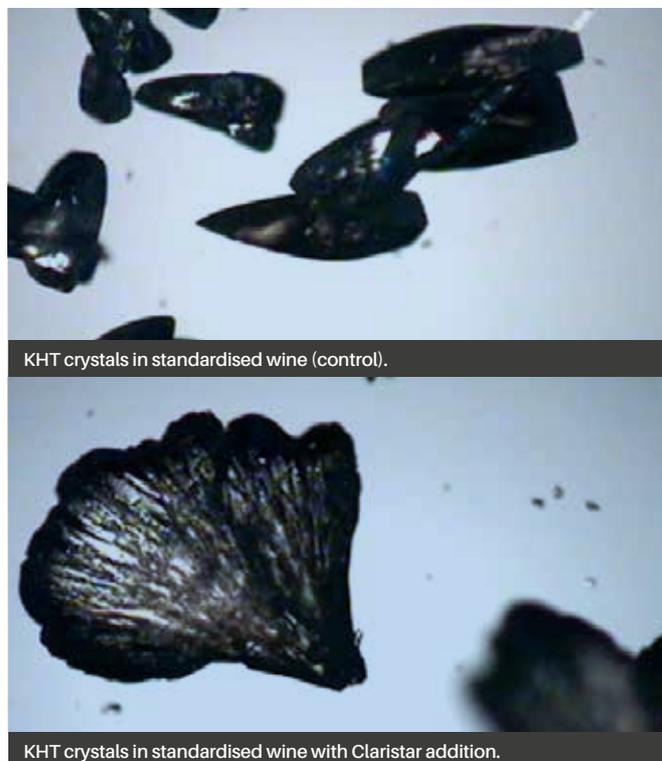
The mannoproteins absorb onto the surface of the potassium bitartrate crystals, resulting in modification of crystal morphology. Then the crystal outgrowth is stopped when the absorbed mannoproteins cover the surface. The microscopic observation of the potassium bitartrate crystals in the presence or absence of **Claristar** shows this effect. The crystals in the presence of **Claristar** are noticeably different and the disorganisation created by the addition of **Claristar** avoids agglomeration and precipitation.

**Claristar** does not stabilise wines in terms of calcium tartrate precipitation.

### ORGANOLEPTIC SENSATIONS

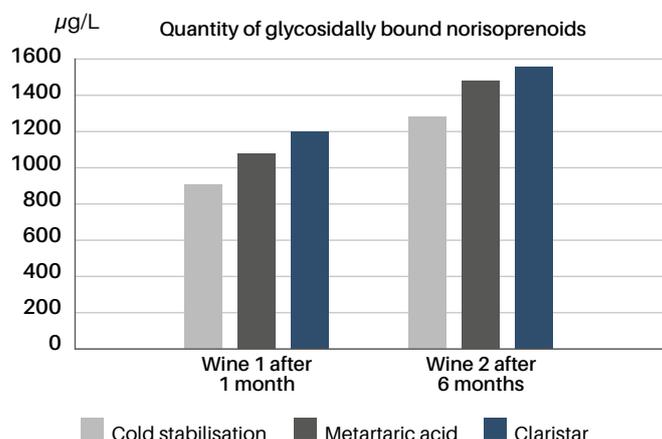
**Claristar** also presents the additional benefits of preserving and contributing to the sensorial quality of the wine thanks to the positive action of the mannoproteins on the colloidal balance. **Claristar** improves the sensory quality of wine by increasing its silky perception and reducing astringency on the front and back palate. Additionally, wine colour and natural acidity are also preserved.

Since 2007, **Claristar** customers have been giving testimony that wine treated with **Claristar** maintained its fresh aroma, helped to preserve aroma potential and by extension has a better resistance to chemical ageing vs. other stabilisation methods.



KHT crystals in standardised wine (control).

KHT crystals in standardised wine with Claristar addition.



Comparison of glycosidally bound norisoprenoids, wine 1, one month and wine 2, six months after three stabilisation techniques - Enosis Meraviglia® data - Lower loss with Claristar.

# STABILISE IMPROVE

## USAGE PROTOCOL

**Claristar** is the last treatment before bottling (after final blending, protein stabilisation, fining, pre-filtration, etc.). The wines after 6 months minimum in the cellar are primary targeted for tartrate stabilisation.

**Claristar** stabilises 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. Partner laboratories perform the unique and standard reference method developed by **Oenobrand**s, with the support of **Dario Montagnani / Enolab Service srl** and **Checkstab Instruments by Delta Acque**.

The aim of this analysis is to inform you of the wine's instability and provide you with the precise dosage between 50 to 120 mL/hL of **Claristar** needed to stabilise your wine - there is absolutely no guesswork involved.

100% miscible and dissolvable, **Claristar** is added directly to wine before bottling, allowing for perfect homogeneity. **Claristar** should be added just before the microfiltration and at least 24h prior to bottling.

Specific case of red wines: an unstable colouring matter can cause tartar salts to precipitate over time. Ensure the stability of the colouring matter of the wine before treatment with **Claristar**. In the case of wines sufficiently loaded with colloidal matter, it is recommended to carry out the incorporation at least 48 hours before filtration.

## COMPOSITION, PACKAGING AND STORAGE

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

**Claristar** contains sulphites (100 mL/hL of **Claristar** contributes 1.5 mg/L of SO<sub>2</sub> to the wine).

- Packaged in 2.5 and 20 liter containers.
- Store in a dry environment (between 10 to 15 °C).
- Once opened, use within 3 weeks when stored in the fridge. Can be frozen once.



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