

**Next-generation tartrate stabiliser
to prevent potassium bitartrate precipitation**

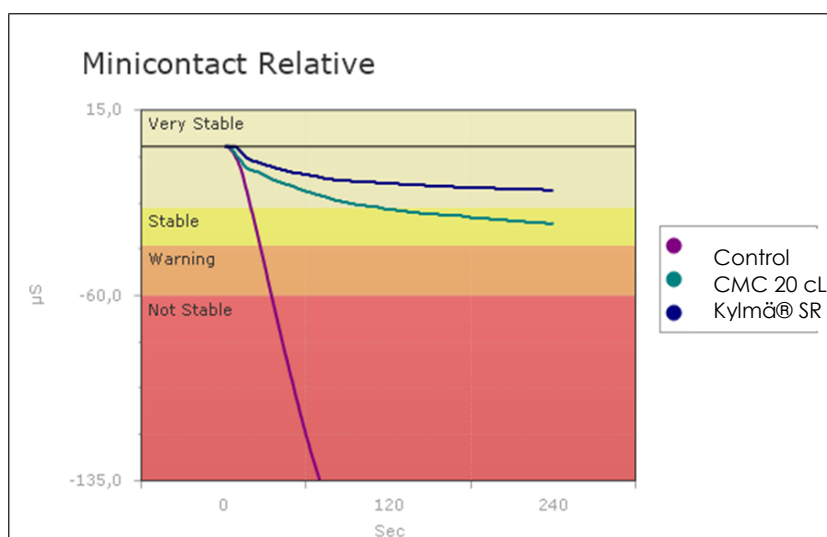
CHARACTERISTICS

In keeping with Oenofrance's historical know-how in the production of rosé wines, **KYLMÄ® SR** is a solution specially dedicated to tartrate stabilisation of such wines. **KYLMÄ® SR** is made up of a 5% solution of potassium polyaspartate with a carefully selected balance of plant polysaccharides. It provides effective treatment whatever the levels of instability, thus allowing early bottling while at the same time enhancing the wine's organoleptic potential.

OENOLOGICAL PROPERTIES

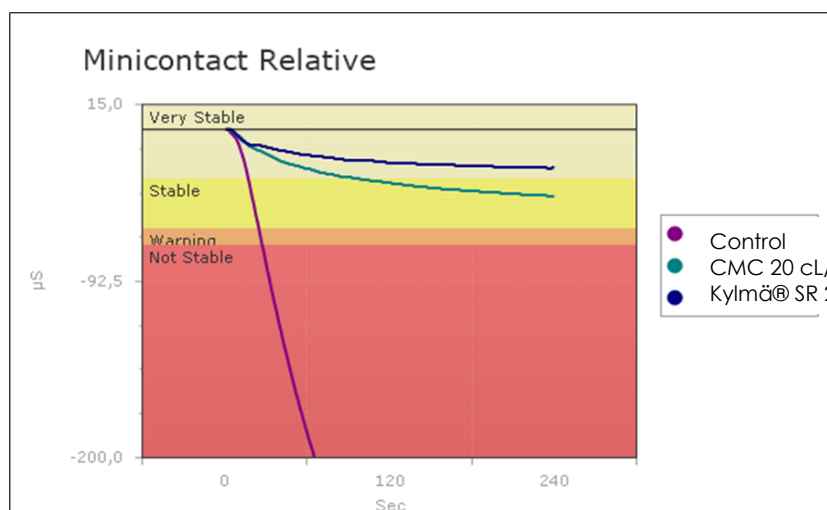
KYLMÄ® SR is a product formulated from protective colloids that act both on the formation of crystals (nucleation) and on the growth of microcrystals of potassium bitartrate present in the wine.

Examples of results obtained after treatment with **KYLMÄ® SR**



Rosé Languedoc 2018

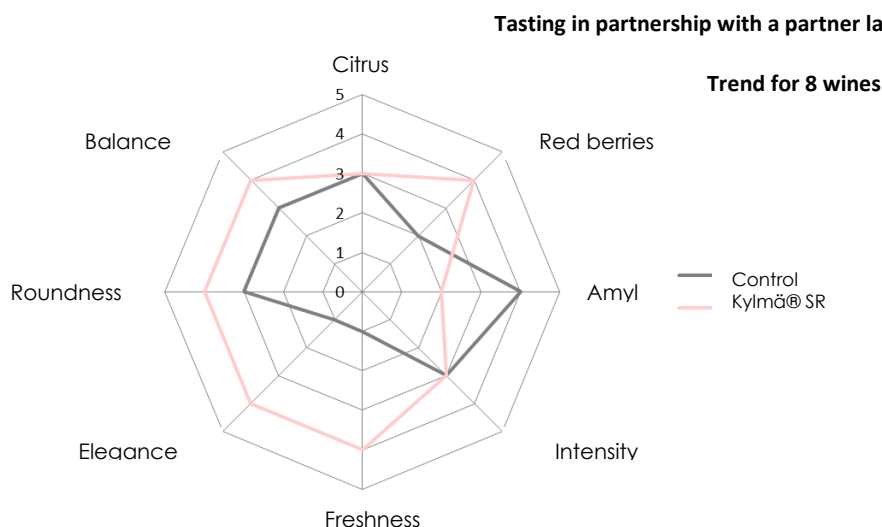
Minicontact $\mu(S)$	
Test 0°C	
Control	388,0
CMC 20cL/hL	40,6
KYLMÄ® SR 20cL/hL	23,2



Southern Burgundy Chardonnay 2018

Minicontact $\mu(S)$	
Test 0°C	
Control	271,0
CMC 20cL/hL	31,0
KYLMÄ® SR 20cL/hL	17,5

KYLMÄ® SR has a positive impact on the organoleptic characteristics of wines, considered to be fresher, more elegant and rounder.



KYLMÄ® SR can lead to an increase in the clogging index, connected to the presence of certain polysaccharides of plant origin.

However, during validation tests, only untreated wines exhibited high indices ($CI > 30$) that could possibly cause filtration problems after treatment.

APPLICATIONS

KYLMÄ® SR is recommended for application on **still rosé and white wines, whatever their level of instability.**

KYLMÄ® SR does not stabilise calcium tartrate.

Like metatartaric acid and CMC, **KYLMÄ® SR** can react with lysozyme.

Wines **must be protein stable.**

Can be used on still red wines. However, for the latter we recommend the use of **KYLMÄ® INTENSE.**

Ask your oenologist for advice.

DOSAGE

Dosage: 10 to 20 cL/hL.

Maximum legal dose according to current European regulations: 20 cL/hL

INSTRUCTIONS FOR USE

On still rosé and white wines:

Thanks to its high miscibility and the almost instantaneous action of potassium polyaspartate, **KYLMÄ® SR** can be added directly to wine ready for bottling just before final filtration, or in-line on the bottling line using a high-quality micro-metering pump.



This product can be added directly without the need for prior rehydration: it is DROP&GO!

Precautions for use:

Do not use prior to tangential flow filtration.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

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5 L and 20 L cans

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze.

Once opened use within 1 week.

Since we do not control the conditions of use and the implementation of our products, SOFRALAB cannot be held responsible in the event of treatment failure and presence of crystals in bottles, as well as precipitation of colouring matter.

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