



TRIAL PROTOCOL AND ANALYSES WITH KYLMÄ® INTENSE or KYLMÄ® SR

Tests to be done on protein stable finished wine – Make sure wines are heat stable prior to running this trial.



Before testing, filter wines on media $\leq 1.2\mu$.

Modalities

- 0.75 L → Untreated Control
- 0.75 L → Wine processed with KYLMÄ® INTENSE or SR at 100 ml/hL
- 0.75 L → Wine processed with KYLMÄ® INTENSE or SR at 200 ml/hL

Analysis of control wine and treated wines:

After 24 hours of contact, separate the processed wines into 2 batches to run the analysis

Tartaric Stability Control:

For white and rosé wines:

- Minicontact test and conductivity.

And/or

- Cold test: keep the wines at -4°C for 6 days.

It is recommended to make a microscopic observation after going cold to check the absence of the crystals.

For red wines:

- Cold test: put the wine at -4°C for 6 days.

Color Stability Control for red and rosé wines:

- IPT (DO280), DO420, DO520, DO620
- Color Stability Test:
 - 1) Measure turbidity (T_{initial} , or T_i)
 - 2) Refrigerate wine for 3 days at 4°C
 - 3) After this time, wait 15 minutes for the wine to reach room temperature and measure the turbidity (T_{final} or T_f)

The color is considered stable if the variation in turbidity $\Delta T = T_f - T_i \leq 7$ NTU

- Filterability Test: Clogging index for all wine colours