

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.**

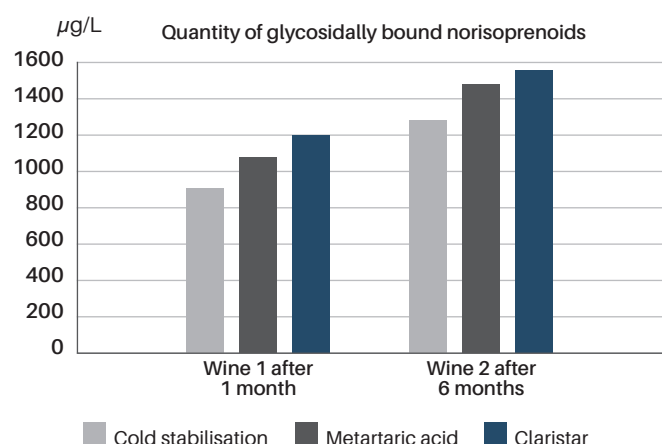
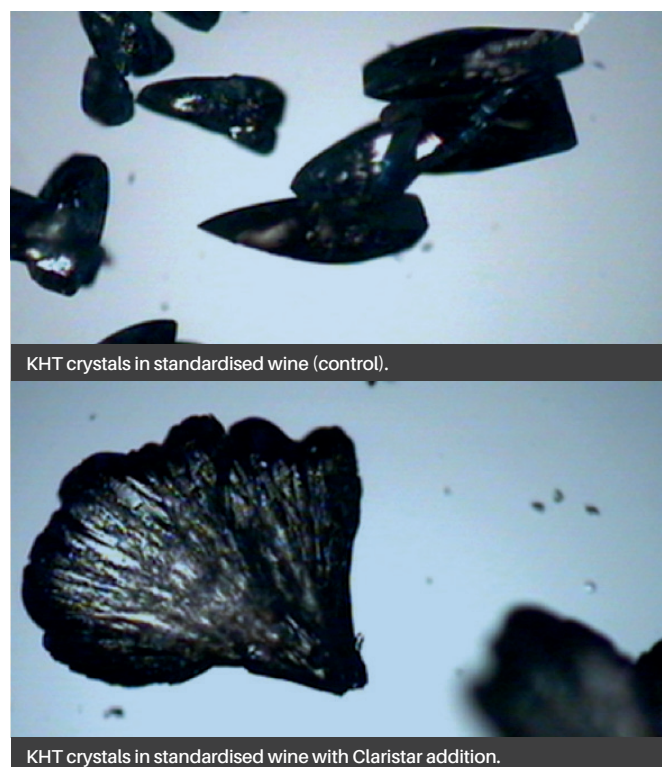
The mannoproteins absorb onto the surface of the potassium bitartrate crystals, resulting in modification of crystal morphology. Then the crystal outgrowth is stopped when the absorbed mannoproteins cover the surface. The microscopic observation of the potassium bitartrate crystals in the presence or 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.



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 SO₂ to the wine).

- Packaged in 2.5 and 20 liters containers.
- Store in a dry environment, between 10 and 15°C (50-59°F).
- Once opened, store between 5 and 10°C (41 - 50°F) and use within 4 weeks.



Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty as to the accuracy, currency or completeness of this information. The content of this document is subject to change without further notice. Please contact us for the latest version of this document or further information.

OENOBRANDS SAS

Parc Agropolis II - Bât 5
2196 Boulevard de la Lironde
34980 Montferrier sur Lez - France
RCS Montpellier - SIREN 521 285 304
info@oenobrand.com
www.oenobrand.com

DISTRIBUTED BY: