



ARABINOL[®] Multinstant

Arabic gum to add mouthfeel and help stabilize red, rosè and white wines



→ TECHNICAL DESCRIPTION

Arabinol Multinstant is a new generation micro-granulated gum Arabic, extracted from Acacia Senegal and refined. Thanks to the exclusive production processes, it is highly pure and is five times more concentrated with regard to the normal liquid products based on gum Arabic. Soluble in water and wine, it can be added in a solution a couple of weeks before the last filtration, optimally reacting with the wine components for which **Arabinol Multinstant** displays a particular affinity.

It does not contain SO₂ or other preservatives and is able to enhance in the best way the potentialities of white and red wines. It displays a protective action towards the molecules responsible for the color, that are kept stable during time, facilitating the processes of natural evolution and preventing the formation of proteic, copper and ferric colloids.

Arabinol Multinstant reacts in combination with metatartaric acid and strengthens its action, prolonging the length of the effect, as it wraps up tartaric crystals and keeps them soluble.

Thanks to its complex polysaccharidic nature, it gives fullness and harmony to wines displaying sensorial deficiencies depending from the acid profile, and softens tannic roughness. In white wines, wines which have undergone a barrique storage and wines made from dried grapes, it softens rough or sickening sensations and enables the full expression of the typicality.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Micro-granulated, SO₂ free, gum Arabic.

→ DOSAGE

From 0.5 to 2 lbs/1000 Gallons.

→ INSTRUCTIONS FOR USE

Dissolve **Arabinol Multinstant** in a 1:10 ration in water, juice or wine and add uniformly to musts or wines. Wait at least two week for complete solubilisation. If the wine is stored at temperatures lower than 12°C consider waiting longer before final filtration.

→ STORAGE AND PACKAGING

2 years stored in cold temperature in a non-humid environment.

20 kg net bags.

