



ARABINOL® Multinstant

Softener colloidal stabilizer based on purified gum arabic



→ 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 sit offens 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

Clear Gum arabic exuded from Acacia senegal, purified, microgranulated and microbiologically pure. Levorotation -25/35°.

Characteristics of gum arabic:

Gum destined for the enological sector must be manufactured in accordance with the Codex Oenologique International and the Codex Alimentarius. It is consequently evaluated according to turbidity, colour, dry extract, content of stabilizing additives envisaged in the formulation, polarimetric degree, microbiological characteristics, starch content and heavy metals. Only when the gum complies with these standards does it receive the stamp of approval for application in the enological sector.

The quality of gum arabic used in oenology has increased markedly over the years from turbid liquid products to perfectly clear and micro-filtered solutions, and finally ver high quality powdered Gum Arabic. AEB has achieved this by researching and working with the parameters that are most impmortant in production of gum arabic for oenological use. These parameters include cultivation techniques, the typologies of acacia, the various grades of exudate of which gum arabic is obtained. Acacia has always been utilized in agriculture for its characteristic to make the surrounding soil richer, thanks to the presence of the nitrogen fixing Rhizobium leguminosarum in its roots.

Combining this characteristic with the application of the cultivation technique of planting near the plant all the waste material (leaves, pods, pieces of branches, inflorescences) of the same plant (about 2.3T/ha), there was an increase in the quantity of N and Mg and K phosphates with regard to the unprocessed soils.





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The presence of these compounds modified the pH of the soil, increasing the concentration and the solubility of salts in the soil near the plant and consequently also the pH of the lymph of the plants so processed.

Such increase gave origin to a gum arabic naturally displaying a higher pH, thus considerably increasing its softening power, thanks to the different structure of the colloid molecules.

The main effects of **Arabinol Multinstant**: strengthens and extends the action of metatartaric acid; Prevents turbidity and precipitations in the bottle; Improves taste balance and removes tannic coarseness; Highlights aromatic intensity and complexity; Improves the perlage of sparkling wines.

→ DOSAGE

From 10 to 30 mL/hL.

→ INSTRUCTIONS FOR USE

Add to wine after clarification. It must be borne in mind that, when used at high doses, the treated wines become easily filterable a few days after the addition.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.

20 kg net bags.

