

# Checklist for Potassium Tartrate Stabilization with



Laffort offers a revolutionary solution for stabilizing potassium tartrate (KHT) in white and rosé wines. Please follow the checklist below to ensure that your wine is properly prepared for trial and production use of **CELSTAB®**. Please keep in mind that **CELSTAB®** should be the last treatment to your wine before final filtration and bottling, excluding SO<sub>2</sub>, CO<sub>2</sub> and ascorbate.

**RED WINES** > **CELSTAB® is not recommended, consider MANNOSTAB® for tartrate stabilization of red wines.**

**WHITE WINES** > **CELSTAB® is recommended as a cost effective and efficient potassium tartrate stabilization treatment.**

## PRE-FERMENTATION

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Calcium concentration\* should be below 80 ppm. Recommend testing juice to allow correction with **CA<sup>2+</sup>+STAB®** as early as possible, during fermentation if necessary. Wine de-acidification with calcium carbonate can elevate calcium levels above 80 ppm, test treated wines. Elevated calcium levels can cause calcium tartrate precipitation, and **CELSTAB®** is efficient on preventing only KHT precipitation.

## POST-FERMENTATION

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Wine should be protein stable (heat stable). Wines that have been treated with Lysozyme after bentonite treatment should be checked again for additional bentonite treatment before **CELSTAB®** treatment. Unstable proteins can cause haze with **CELSTAB®**.

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Prepare all sample wines for lab trials in the same manner as the bottling protocol.

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The initial degree of tartrate instability should be <30% as measured by \*DIT (**STABILAB®**) or Davis Conductivity.

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The filterability by CI (clogging index) should be <20 and the clarity by NTU <3. Pre-filtration is highly recommended.

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**CELSTAB®** is a 10% solution of CMC, dosage at 1000 ppm or 1 mL CeLstab®/L of wine adds 100 ppm pure CMC.

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Addition of **CELSTAB®** at least 48 hours before final filtration and bottling is recommended for proper filterability.

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Dilute **CELSTAB®** in 2 times the dosage volume with wine and mix into wine thoroughly before final filtration.

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At final filtration and bottling the wine temperature should be >15°C (60°F) and the pressure should not exceed 0.8 bar.

**ROSE WINES - CELSTAB® is recommended as a cost effective and efficient potassium tartrate stabilization treatment.**

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Adhere to the checklist of all items above.

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Confirm color stability for treatment of rose' wines. Prepare 150 mL sample with 150 µL dosage **CELSTAB®** (100ppm CMC dosage), place in constant -4°C freezer for 6 days and confirm lack of color precipitation.  
In case of an unstable wine color, treat with fining agent (gelatin, yeast hulls) or gum arabic until the test is positive.

To verify the efficacy of **CELSTAB®** treatment use the \*Critical Index of Tartrate Stability test (ISTC-50 by **STABILAB®**).

\*Calcium (by FAAS), DIT, ISTC-50 (by **STABILAB®**) analyses offered by ETS Laboratories®.



**LAFFORT**

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Please contact us with any questions regarding CeLstab® usage.

Laffort USA - (707)-775-4530 - [www.laffortusa.com](http://www.laffortusa.com)