

Claristar®

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.

98%

Claristar has been on the market since 2007 and is recognised by **98% of users*** as easy-to-use, fast, precise and gentle for the wines.

As soon as Claristar is added, it stops the growth of potassium tartrate crystals, enabling lasting stabilisation in **white, rosé and red wines**. From a natural source, Claristar preserves and contributes to the sensorial quality of the wine thanks to the positive action of the mannoproteins on the colloidal balance.

92%

92% of tasters observed the following:**

- good preservation of natural acidity
- increased aroma expression
- sensation of smoothness on the palate
- improved aromatic freshness during wine storage

PROPERTIES AND APPLICATION

Claristar is added generally in white and rosé wines at the observed average doses of 80 to 110 mL/hL and in red wines from 60 to 90 mL/hL. 100% miscible, dissolvable and easy to homogenise, Claristar can be added directly to the wine. Thanks to Claristar's instant stabilisation property, wine can be treated immediately prior to bottling.

To ensure stabilisation efficiency using Claristar, the wine should be tested. A short explanation is available at the back of this datasheet. Contact our teams and distributors for assistance carrying out this test via dedicated laboratories.

Claristar does not stabilise wines in terms of calcium tartrate precipitation.

Claristar is approved for its use in organic wine production (Implementing Regulation (EU) n° 203/2012, modified by the regulation EU 2018/1584) and permitted under NOP legislation, "made with organic grapes".

COMPOSITION, PACKAGING AND STORAGE

Claristar is a specific liquid-form fraction of mannoproteins extracted from the *Saccharomyces cerevisiae* yeast.

Claristar contains sulfites (100 mL/hL of Claristar contributes 1.5 mg/L of SO₂ to the wine).

Packaged in 2.5 and 20 liter containers.

Store in a dry environment (between 10 to 15 °C).

Once opened, use within 3 weeks when stored in the fridge. Can be frozen once.

STABILISE + IMPROVE

CLARISTAR[®] USAGE PROTOCOL

Wine preparation



Preliminary
filtration



CLARISTAR



Final filtration
Bottling

PREPARING THE WINE

Protein stabilisation and final blending must be completed before addition of Claristar. The wines after 6 months minimum in the cellar are primary targeted for tartrate stabilisation.

ANALYTICAL METHOD TO VALIDATE CLARISTAR USAGE

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.

Oenobrand with the support of Dario Montagnani/Enolab Service srl and Checkstab Instruments by Delta Acque collaborated to develop a unique and standard reference method named **ISS Technologies, Index of Stable Supersaturation**. This analysis allows fast interpretation of wine instability and the obtention of tartrate stability in wine with the precise dosage of Claristar mannoproteins. More information about **ISS Technologies for Claristar** are available on Oenobrand's website.

CLARISTAR AND FILTRATION

Thanks to its properties, stages of filtration and bottling can be carried out immediately after adding Claristar.

It is recommended to use Claristar after filters using diatomaceous and earth filtration.

Claristar can be filtered through membranes, filtering plates, tangential filter and lenticular modules. An optimum filtration requires a porosity equal or lower than 1,2 µm.

For the use of Claristar in the best conditions, its addition should take place the closest possible to bottling.

WHEN IS CLARISTAR ADDED TO WINE?

Claristar is added prior to bottling. It must be well homogenised.

A list of compatibilities with oenological practices is available on request.

OENOBRANDS SAS

Parc Agropolis II - Bât 5
2196 Boulevard de la Lironde
CS 34603 - 34397 Montpellier Cedex 5
RCS Montpellier - SIREN 521 285 304

info@oenobrand.com
www.oenobrand.com

DISTRIBUTED BY:

CORIMPEX SERVICE SRL
Via Cjarbonaris, 19
34076 Romans d'Isonzo (GO) - Italy
Tel +39 0481 91008 / 91066
info@corimpex.it
www.corimpex.it

