

# STABILIZE + IMPROVE



Claristar is tartaric stabilizer only for white, rosé and red wines, with long-lasting effects.

It is a liquid product, soluble in wine, acting fast and efficiently.

Claristar also has a positive effect on the stability of aromas and on increasing roundness in the mouth.

A stabilized and improved wine, with more sensations is what users state.



**Claristar**®

*Users describe it best!*

**OENOBRANDS**®

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## NOT JUST A TARTRATE STABILIZER, BUT ALSO AN IMPROVER OF WINES

**Claristar**<sup>®</sup> provides an instant action on stabilization of potassium hydrogenotartrate (KHT) in white, rosé and red still wines.

This highly soluble product is a mannoprotein fraction which interacts with tartrate microcrystals which stops their growth and keeps them at a size that is invisible to the naked eye.

**Claristar** is an unmatched natural alternative to exogenous and harmful stabilization techniques.

An analytical reference method (available on [www.oenobrand.com](http://www.oenobrand.com)) has been created:

- to determine the level of tartaric instability in any still wine, white and rosé as well as reds,
- to define the dosage of **Claristar** required to achieve wine stabilization in terms of Potassium Hydrogen Tartrate (KHT),
- to confirm the stability at the **Claristar** dosage defined.

Then, with **Claristar**<sup>®</sup> you can « stabilize and improve » with maximum security.