



Product Description

HydroGum Bio is a liquid gum arabic from organic farming, certified according to Regulation (EC) no. 834/2007. HydroGum Bio is neutral in smell and stabilised with citric acid. HydroGum Bio does not contain SO₂. Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Supports the prevention of heavy metal haze and crystal precipitations.

Product and Effect

Gum arabic (E 414) is a natural product, extracted from the dried sap of *Acacia seyal*. The certified cultivation and the careful and gentle processing according to the EU Regulation on organic agriculture assure a high quality. HydroGum Bio is a liquid product and thus very easy to handle. It can be added directly to the wine. HydroGum Bio acts as protective colloid against copper haze and light iron haze. Dependent on copper and/or iron ions present, the prevention of such heavy metal haze is limited in time. Moreover HydroGum Bio has a supporting effect against crystal precipitations, yet dependent on the degree of over-saturation of the treated wine, the prevention of crystal precipitations lasts only for a restricted period of time. As side effect of the HydroGum Bio addition mouthfeel is improved, the wines present themselves with a full taste impression.

Dosage

Addition depends on the wine type, in general the dosage ranges between 40 and 100 mL/100 L. Legally admitted (EU) is an amount of 500 mL/100 L.

Application

Addition of the liquid product is made to the clean wine, ready-to-bottle, after the last filtration step, or several days prior to bottling. With wines initially rich in colloids, the addition of HydroGum Bio (also a colloid) may lead to an excessive increase in the colloid content in the wine which may cause problems during filtration, especially in case of a final filtration with membrane filters. This also depends on the temperature, the moment of addition and the colloid concentration, respectively colloid texture in the wine.

Storage

Store in a cool place.



DE-ÖKO-003
Nicht EU-Landwirtschaft

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Our technical product leaflets and the treatment recommendations they contain, are based on our current knowledge and experience and we make all reasonable efforts to ensure the accuracy of the information it provides. But since pre-treatment is mostly unknown to us and moreover imponderabilities with regard to the natural products to treat have to be taken into consideration, the advice given provides general information and serves for your consultation. Without a separate, written statement from our side on a defined matter or problem, the information provided should not be relied upon as legal advice or regarded as a substitute for legal advice and is without liability. The information provided is in accordance with the law in force of the Federal Republic of Germany and the EU. In addition, our general terms of business apply.