

ASTRIBAL



The **ASTRIBAL** product corresponds to a **pioneering innovation in the field of oenology**, being the first range of lactic bacteria lysates. As a result of several years of research, LEV2050 presents the first product derived from the lysis of a certain strain of lactic bacteria, specifically the genus *Lactobacillus* and the species *brevis*. It is applied under **patent number P201931009**.

Unlike other products on the market, either yeast lysates or mannan-based preparations, **ASTRIBAL** has the peculiarity of having a **lower zeta potential**, which gives it a higher net negative charge expressed in millivolts. This peculiarity allows a **greater reactivity when interacting with phenolic compounds in red wines, reducing the astringency and bitterness of tannins**.

ASTRIBAL also stabilises the aromatic fraction favouring its persistence. On the other hand, a long and **roundness effect has been observed**.

Its use is recommended before bottling and also during the final stages of fermentation.

Results obtain with **ASTRIBAL**:

- Improves the overall colloidal stability of wine.
- Corrects aggressive tannins and/or absence or lack of volume.
- Increases aromatic complexity.

Applications:

- For final correction of wines, with a residence time between 48 hours to 3 weeks.
- Before bottling white, rosé or red wines.
- During ageing (with or without lees) of red, white and rosé wines.

Use dose and instructions:

- The dose ranges from 5 mL to 30 mL/HL, with the most widely used dose being 12 mL/HL. **It is advisable to carry out previous tests to determine the most suitable dose**, depending on the type of wine.
- **Mix with 10 times its volume and then add to the wine.**
- Filter before bottling.

Characteristics and preservation:

It is a cream product, available in 1-litre bottles.

Store between 2 and 6°C. Once opened, use the entire content.