

Cristab-GC



New Cristab-GC prevents the formation of potassium bitartrate precipitation in sparkling and white wines, providing large energy savings, time and labour costs.



What is Cristab-GC

Cristab-GC is a natural cellulose gum (carboxymethyl cellulose) developed for use in white and sparkling wines. Its role is to provide stability against potassium bitartrate precipitations, reducing the need for cold stabilisation.

Development

Station Oenotechnique de Champagne have been investigating CMC's for more than 9 years and have champagne samples that are still cold stable 9 years later. Over the last 2 years Cristab-GC has been used commercially in the region of Champagne and has proved to be stable over this period against tartaric precipitation and unlike other stability methods, the organoleptic impact is neutral.

Energy efficient

Cristab-GC is efficient and the CIVC have not only approved cellulose gum use, but are recommending them as a way of reducing energy inputs and resulting CO₂ production.

Container size

Cristab-GC is sold in solution making it easier to handle and blend with your wine. 5L canister, 20L canister and 1000L container available.

Cristab-GC is manufactured by [Station Oenotechnique de Champagne](#) & distributed by Grapeworks

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EQUIPMENT & SUPPLIES

August 2010

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