

ATPGroup Wine Stabilization Solutions



Tartrate | Colloidal | Color Protection

Coldstab Cel

Carboxymethylcellulose (CMC) solution

CMC solution that stabilizes white and rosé wines by inhibiting tartrate crystal formation.

- ✓ Prevents tartrate precipitation
- ✓ Eliminates wine chilling
- ✓ Preserves filterability

LGA-20

20% Liquid Acacia Gum

Liquid gum solution derived from Acacia Seyal that offers tartaric stability and haze protection.

- ✓ Acts as colloidal protector
- ✓ Enhances body and structure
- ✓ Increases roundness

LGA-30

30% Liquid Acacia Gum

Liquid gum solution derived from Acacia Verek that offers color stabilization and haze protection.

- ✓ Stabilizes color in red wines
- ✓ Prevents tartrate formation
- ✓ Enhances body and structure

Coldstab Color

Granulated Acacia Gum

Granulated gum solution that protects against both tartaric and color instability.

- ✓ Enhances body and structure
- ✓ Prevents haze formation
- ✓ Will not plug filter membranes

Combine treatments for full tartrate, colloidal, and color stability.



Consult your ATPGroup representative for protocol optimization.
Bench trials recommended.

Competitively priced and stocked in Windsor, CA for fast delivery.

