

**Arabic gum. Contributes to the colouring matter stabilisation,
Roundness and mouth balance**

OENOLOGICAL USE

ELEGOM is an Arabic gum solution, derived exclusively from verec Acacia. The verec Acacia is a shrub that is unique to the Sahel countries; specifically in the Sudan, Kordofanian region. The gum is meticulously selected for quality, clarified and then ultimately blended into a sterilized solution.

The unique nature of **ELEGOM** provides great efficacy to many vital pre-bottling concerns :

- Colouring matter stabilisation of red wine.
- Reduces the risk of potassium bitartrate crystal formation.
- Tends to prevent particles to enlarge and thus hampers the onset of cloudiness and colloidal type deposits: so-called «protector colloid ».
- Limits the risk of ferric casse.

PROTOCOL FOR USE

After filtration, add **ELEGOM**, using a venturi system. **ELEGOM** must be added after filtration. After Arabic gum, you can not use a fining product : the gum prevents congealing of the fining agent and settles the cloudiness.

DOSAGE AND PACKAGING

- Dosage : 5 to 25 cl/hL. Depending on tasting and wine stability.
- Packaging : 1 L Bottle. Store in a dry and sheltered from frost place.