



For Tartaric Stabilization or pH Optimization

- » **STARS® MEMBRANE BASED TECHNOLOGY**
- » **ADDITIVE FREE - SUSTAINABLE**
- » **100% GUARANTEED WITH IMMEDIATE RESULTS**
- » **CAN BE PAIRED WITH CROSSFLOW FOR STARS®_{XF}**
- » **ON-DEMAND**

STARS®_{STAB}

STARS®_{STAB} enables a controlled and measured removal with MEMBRANES of both cations (K^+ , Ca^{2+}) and anions (Bitartrate HT^- and Tartrate T^{2-}) which are responsible for crystallization.

- » **PREDICTABLE STABILIZATION BASED ON DIT® ANALYSIS**
- » **COMPLETE STABILIZATION (KHT AND CaT)**
- » **NO WINE LOSS**
- » **RESPECTS WINE INTEGRITY**
- » **READY TO BOTTLE**

STARS®_{pH}

STARS®_{pH} allows a specific substitution through BIPOLAR MEMBRANES, of monovalent K^+ from the wine by H^+ coming from water to reveal the full potential of your wine.

- » **FIND YOUR SWEETSPOT BY TASTING WHILE PROCESSING**
- » **EXTREMELY PRECISE (From 0.1 to 0.5)**
- » **MAINTAINS ORGANIC ACID BALANCE**
- » **OVERALL QUALITY IMPROVEMENT (Flavors profile, Color & Complexity enhanced)**

Mobile Service Manager | Cliff Burmester | +1 707-287-7363
Cliff.burmester@oenodia.com | www.oenodia.us/mobile-service
156 Camino Oruga, Suite E, Napa, CA 94558