

KNOW MORE ABOUT ZENITH

WHAT IS POTASSIUM POLYSPARTATE?

Potassium polyaspartate (KPA) is a polyamino acid produced from L-aspartic acid, an amino acid present in grapes. Enartis has used its expertise in stabilization products to create a revolutionary range of products that harnesses the synergy and power of potassium polyaspartate and colloids for both tartaric and color stabilization.

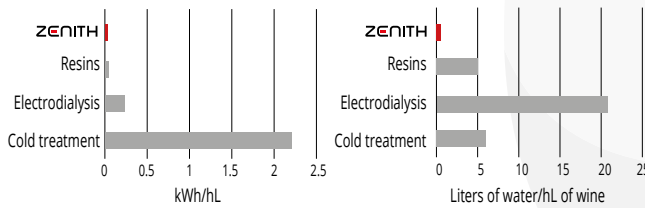
WHY USE ZENITH?

The revolution in colloid stabilization for all wines and all levels of instability! Suitable for all wineries currently using cold stabilization for their wines that want to reduce production costs and increase their sustainability standards, while simultaneously achieving ultimate stability. Enartis, the market leader in stabilization products, provides a cutting-edge, cost-effective and eco-friendly product range allowing you to switch off your cooling system and dramatically reduce production costs and gas emissions, while maintaining the organoleptic aspects of your wine and ensuring the best color and tartaric stabilization over time and under temperature stress.

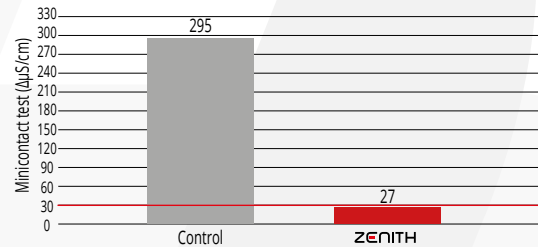
ZENITH IS

- **INNOVATION**
An ambitious challenge and six years of passionate research in collaboration with public and private European institutions, universities and major players in the winemaking industry to develop a cutting-edge product.
- **PERFORMANCE**
The most effective tartaric and color stabilizer overtime, under all conditions and temperature stress. Maximum filterability up to 0.45µm.
- **QUALITY**
Respects organoleptic aspects of wine.
- **COST-EFFECTIVENESS**
Easy-to-use, eliminates wine loss during stabilization and dramatically cuts energy and water consumption while reducing labor and ancillary costs. Up to 80% saving in energy and water consumption.
- **SUSTAINABILITY**
An eco-friendly product that guarantees 90% reduction of CO₂ emissions for greater environmental sustainability. Zenith loves the planet!

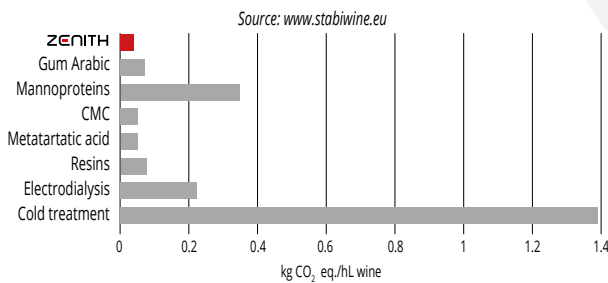
UP TO 80% SAVINGS IN ENERGY AND WATER CONSUMPTION



THE BEST STABILIZATION PERFORMANCE UP TO 300 ΔMS OVER TIME AND UNDER TEMPERATURE STRESS



90% REDUCTION ON CO₂ EMISSIONS



ZENITH RANGE

US Patent No. US 10,508,258 B2



ZENITH COLOR

- Potassium polyaspartate and Arabic Gum from Acacia Verek solution.
- Strongly effective for tartrate and color stabilization in red and rosé wines.
- Completely filterable.
- Long-lasting stabilizing effect.
- Environment sustainable, practical, easy to use and respectful of wine quality.
- Increase roundness, wine length and volume.

Recommendations: Tartrate stability; volume and roundness; color stability; red and rosé wines.

Dosage: 200 mL/hL (7.6 L/1,000 gal)

5 kg	(Item #35-793-0005)	\$ 100.00
20 kg	(Item #35-793-0020)	\$ 340.00
1000 kg	(Item #35-793-1000)	\$ 16,500.00

ZENITH PERLAGE

NEW

- Solution of potassium polyaspartate (KPA), mannoproteins and sulfur dioxide.
- Specifically designed to prevent potassium bitartrate precipitation in sparkling wine and improve *perlage* stability.
- Does not modify wine sensory characteristics or filterability, even at low temperatures.
- Environmentally sustainable, practical, easy-to-use and respectful of wine quality.

Recommendations: Tartrate stability; *perlage* stability; sparkling wine.

Dosage: 100 mL/hL (3.8 L/1,000 gal)

5 kg	(Item #35-791-0005)	\$ 87.50
20 kg	(Item #35-791-0020)	\$ 300.00

ZENITH UNO

- Potassium polyaspartate solution.
- Strongly effective for tartrate stabilization in white and rosé wines.
- Completely filterable.
- Long-lasting stabilizing effect.
- Environment sustainable, practical, easy to use and respectful of wine quality.

Recommendations: Tartrate stability; white, rosé and red wines.

Dosage: 100 mL/hL (3.8 L/1,000 gal)

5 kg	(Item #35-792-0005)	\$ 80.00
20 kg	(Item #35-792-0020)	\$ 270.00
1000 kg	(Item #35-792-1000)	\$ 12,250.00



“There have been very few products that I have looked forward to as much as the Zenith line. Cold stability can be very expensive, time intensive and inexact. Both ZENITH UNO and ZENITH COLOR offer cost-effective alternatives to traditional cold stabilization methods.

Matthew Iaconis, Winemaker to Brick & Mortar Wines (CA)