



## Enartis introduces Zenith®: the revolution in wine stabilisation

*The new product - just approved by FSANZ for Australian and New Zealand markets - puts an end to cold stabilisation, hitting a milestone in environmental sustainability: up to 80% of energy and drinking water saving; greenhouse gas emissions reducing by 90%*

**MELBOURNE, 19 March 2019** - Enartis, part of the Esseco Group, which operates in the world winemaking market, announces the introduction of **Zenith®**, a range of revolutionary products based on potassium polyaspartate (A-5D K/SD) for tartrate and colour stabilisation in wine at every level of instability.

Authorised in 2017 by the European Union, following the approval by EFSA (European Food Safety Authority), OIV (International Organization of Vine and Wine), and in 2018 by FDA in USA, Zenith® has now been **approved by FSANZ and ready to enter Australian and New Zealand markets with a diversified range for red, rosé, white and sparkling wines.**

**Zenith® is the end of cold stabilisation**, as per the results of research carried out for more than six years by prestigious international institutes and universities. The intrinsic properties of potassium polyaspartate, a polyaminoacid produced from L-aspartic acid, an amino acid naturally present in grapes, make it possible for Zenith® to maintain total tartrate and colour stability over time, able to withstand thermal stress and inhibiting the formation of tartrate crystals, without altering the organoleptic properties of wines. **Zenith® requires minimal use of energy, drinking water and manpower** thanks to its simplicity and rapid application.

"In addition to ensuring more stable wines and allowing wineries to remain competitive, which are obvious benefits for the entire winemaking sector, Zenith® is a milestone in environmental sustainability" - said Samuele Benelli, Business Director, Enartis International. "We have calculated that wineries can save up to 80% of energy and drinking water, and greenhouse gas emissions can be cut by 90% simply by using this product."

Zenith®, which enters the family of Enartis stabilisers after metatartaric acid, gum arabic, resins, mannoproteins and CMC, is the result of complex and meticulous work that started in 2011 with research on potassium polyaspartate and evolved into the **StabiWine** project. This involved the collaboration of prestigious research institutes, universities and international winemaking industries, including the University of Milan, University of Turin, University of Zaragoza, Council for Agricultural Research and Economics (CREA), the Italian Association for Organic Agriculture (AIAB), Institut Rhodanien, Vinidea and the Institut Francais de la Vigne et du Vin (IFV).

"Skills utilised on a global level, the ability to harness them into concrete use and the relationships developed with prestigious institutions around the world have enabled Enartis to inaugurate a new era of oenology" - confirmed Gianni Triulzi, R&D Manager of Enartis.

### About Enartis

*Enartis is part of Esseco Group, the all-Italian industrial group that has been working on technological innovation and production capacity for the world of inorganic chemistry and oenology for nearly a century. With a range of over 300 specialised products - tannins, enzymes, fermentation activators, yeasts, bacteria, stabilisers, clarifying and fining agents. With over 200 employees, the company now supports more than 10,000 manufacturers in 50 countries, to improve wine quality and ensure full compliance with global standards. The ongoing commitment to research and development, the FSSC 22000 international food safety certification and compliance with the most stringent oenological and food quality requirements enable Enartis to provide the market with innovative solutions and safe products to make wines that fully express and elevate their character.*