



MATARROMERA

Project Title: “Developing new protocols for wine stabilization to boost competitiveness in emerging markets” - ESTAVINO

Project ID: IPT-2012-0068-060000

Outline of project objectives:

This project aims to develop new protocols for wine stabilization, through the use of a variety of must treatment and wine stabilization techniques, in order to understand how they affect the physico-chemical and organoleptic qualities of wines and minimize the adverse effects of precipitation on wines. **Matarromera Winery Ltd.** and the **University of Zaragoza** have carried out various stabilization technique tests through the combining of organic oenological products and the use of ion exchange resins, in order to achieve the set objectives of the project.

Project duration: 16/07/2012-31/12/2015

Funding: The undertaking of this project has been made possible thanks to the support granted by the Ministry for Economics and Competitiveness and the co-financing provided by the European Union under the European Regional Development Fund (FEDER).

