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The invention refers to the biologic substances and processes for wine treatment, namely, for increasing the white and rose wines protein stability and for preventing the tartrate sedimentation in the white, rose and red wines.

The treatment of the wine for stabilization thereof in relation to the tartrates and protein consists in, that in the wine there are added mannoproteins extracted of the yeast-like cellular walls by fermentative treatment with the b-1-3 and b-1-6 gluconase mixture.

The result consists in increasing the inhibiting effect at tartrates and proteins formation.