

DOLMAR SENSACIÓN®

INACTIVE DRY YEAST RICH IN MANNOPROTEINS

DESCRIPTION

There are inactive yeasts treated with high concentration of polysaccharides (mannoproteins) included into SENSACIÓN range. These compounds can act as protecting colloids and interact with tannins and anthocyanins so preventing aggregation and precipitation and therefore increasing the stability in color.

This yeast also modulates astringency in wines, improves body and unctuousness, increases the feeling of sweetness and roundness and decreases the astringency in wines.

These preparations are also rich in intracellular tripeptide glutathione which acts as redox buffer avoiding oxidative phenomenon, so preserving the color and the variety bouquet.

The information previously indicated belongs to our present knowledge. It is indicated without any obligation or guarantee by us and its use it is not our responsibility. This information does not exempt the user from fulfillment of the legislation and safety measures in force.

RECOMMENDED DOSE

White and rosé wines: from 20 to 30 g/hl.
Red wines: from 20 to 40 g/hl.

DIRECTIONS FOR USE

Dissolve the necessary amount of DOLMAR SENSACIÓN into 10 times its weight in must or wine. Add to the vat making sure that it is Homogeneously distributed.

PRESENTATION

1 kg pack.

CONSERVATION

Keep the container filled with original sealed, protected from light in a dry and odor free place. Once opened, use the product quickly



FURTHER INFORMATION:

