

DOLMAR SENSACIÓN GRAPE

INACTIVATED YEAST + GRAPE TANNIN. STRUCTURE AND ROUNDNESS

APPLICATION

SENSACIÓN GRAPE joins inactivated yeast actions to grape tannins effects.

The inactivated yeast that has been specifically selected gives all its cellular contents in polysaccharides increasing volume, smoothing tannic character and bitterness, so getting longer and complex wines; in turn grape tannins increase the polyphénolique charge so helping to equilibrate wine.

SENSACIÓN GRAPE thus provides stabilization in colour, structure, acidic reduction in wines, reduction in bitterness and astringency so getting wines that are longer, with higher volume and balance and with an increased longer finish.

This is an interesting choice for wines made from grapes with lack of phenolic ripeness where it is required to increase volume, polish roughness and thus give balance to wine.

*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.*

INSTRUCTIONS

Add the product into finish wine at any time before the last filtration.

Dissolve the required quantity of SENSACIÓN GRAPE into 10 times its weight in must or wine.

Add to the tank and mix thoroughly.

DOSAGE

Red wine: 15 to 25 g/hl.

White wine: 15 to 20 g/hl.

PACKAGING

1 k and 2.5 k bags.

CONSERVATION

Keep the container filled and perfectly closed with original sealed, protected from light in a dry and odor free place.

Once opened, use the product quickly.



FURTHER INFORMATION:

