

SENSACION MOUSSE DOLMAR

INCREASES FROTH, VOLUME AND STRUCTURE IN SPARKLING WINES

CHARACTERISTICS

With SENSACIÓN MOUSSE we find an alliance of:

- Soluble mannoprotein
- Inactive yeast
- Gallic tannin

Through the action of mannoprotein and inactivated yeast existing in SENSACION MOUSSE DOLMAR we get the increase in both full in the mouth and unctuousness feeling. We also get to decrease astringency and bitterness so giving gentler and more balanced notes to the wine.

Polysaccharides from inactivated yeasts as well as pure mannoprotein in SENSACION MOUSSE DOLMAR help to increase both froth and aromatic persistence as key factors in sparkling wines making.

Gallic tannin included in its formula prevents wine from oxidation extending its life time. This tannin also takes part in clarification and therefore we get glossier wines.

In summary, with SENSACION MOUSSE DOLMAR our sparkling wines will have greater freshness, larger range in nose and mouth, higher volume and increased persistence in froth.

SENSACION MOUSSE DOLMAR also protects wines from oxidation by maintaining their organoleptic characteristics over time.

INSTRUCTIONS FOR USE

Disperse SENSACIÓN MOUSSE into 10 times its weight in water at 20 - 30 °C. Shake and leave for 15 minutes. Add to the wine to be treated mixing thoroughly.

Add during the bottling or during ageing in holding vat.

DOSAGE

From 5 to 15 g/ hl.

PACKAGING

Bags of 250g and 1 kg.

CONDITIONS OF STORAGE

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.

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.

PRODUCTO ALIMENTARIO: Este producto es conforme a los reglamentos CE 491/2009 y 606/2009 por lo que cumple todas las garantías de pureza para ser adicionado a un producto alimentario como el vino.
CODEX ENOLÓGICO: Producto conforme al CODEX ENOLÓGICO INTERNACIONAL según versión en vigor. Responde a las normas y recomendaciones del CODEX ALIMENTARIO y a sus reglas de higiene siendo conforme a las normas europeas a nivel alimentario como aditivos o auxiliares agroalimentarios.
AUSENCIA DE OGM: Este producto no procede de organismos modificados genéticamente ni los contiene.
NO-IONIZACIÓN: Este producto no ha sido sometido a tratamiento ionizante.

