

DOLMAR SENSACIÓN[®] PLUS

INACTIVE DRY YEAST & β -GLUCANASE ENZYME

APPLICATION

It is well known how wines ageing with fines lees improve in quality and organoleptic proprieties (stability in color, protection against degradation of bouquet, increase in volume and smoothness).

The main responsibility of this improvement is of compounds released during the autolysis of yeast, mainly peptides, aminoacids, sterols and polysaccharides (mannoproteins). However, this method of making wine is considerably slow and therefore not free from microbiological hazard. With SENSACIÓN PLUS we are offering the possibility of working with inactive yeast together with a β -glucanase enzyme to emulate ageing on lees in a fast and secure way.

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.

RECCOMENDED 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 PLUS into 10 times its weight in must or wine. Add to the vat making sure that it is homogeneously distributed.

We suggest carrying continuous tasting out until the optimal time to make decanting is reached.

PACKAGING

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:

