

## VERSUS FOREST DOLMAR

### Sensations of oak and volume

#### APPLICATIONS

**VERSUS FOREST** put together both benefits, inactive dry yeast and tannins obtained from oak heart.

Oak tannins included in **VERSUS FOREST** provide frankness and complexity aroma, with French oak aromas. Those tannins are specifically roasted to provide wine sweeter nuances.

Dry inactive yeast included in **VERSUS FOREST** provides the wine with a higher volume and round mouth feeling.

**VERSUS FOREST** enhances aroma openness, increases complexity and intensity, enlarges the medium and final feeling of wines in mouth, and also it decreases acid and astringent nuances if they exist.



#### DOSAGE

White and Rosé wines 1 - 10 g/hl.

Red wines 5 – 15 g/hl.

#### PHYSICAL AND CHEMICAL PROPERTIES

Total Nitrogen: <10% of dry weight

Amoniacal Nitrogen: <0,5% of dry weight

Free and soluble amino acids, expressed as Nitrogen  
<1,9% of dry weight

Humidity [%]:<7

Pb [mg/kg]:<2

Hg [mg/kg]:<1

As [mg/kg]:<3

Cd[mg/kg]:<1

Coliforms [CFU/g]: ABSENCE

Staphylococcus aureus: ABSENCE

E. Coli: ABSENCE

Salmonella: ABSENCE

Lactic Bacterias [CFU/g]:<10<sup>3</sup>

Acetic Bacterias [CFU/g]:<10<sup>3</sup>

Viable yeasts [CFU/g]:<10<sup>2</sup>

Mold [CFU/g]:<10<sup>3</sup>

#### INSTRUCTIONS FOR USE

Dissolve the required amount of **VERSUS FOREST DOLMAR** into 10 times its weight of wine. Add it in the tank of wine and mix thoroughly. Recommended time to right results from 7 to 10 days

#### STORAGE

Keep product with original sealed packaging, store in a dry, odourless environment, out of the light and temperature from 5 to 25°C. Once opened, use quickly.

#### PACKAGING

200gr and 1 kg bags.

FOOD PRODUCT: This product complies with the regulations CE 491/2009 and 606/2009, consequently it meets all the guarantees of purity to be added to a food product like wine. WINE CODEX: Product under INTERNATIONAL WINE CODEX according current version in force. Meets the standards and recommendations of FOOD CODEX and its regulations in hygiene, being in compliance with European standards for food additives and auxiliary in food and agriculture. GMO FREE: This product does not come from modified organisms genetically and neither contains them. NO-IONIZATION: This product has not been subjected to ionizing treatment.

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