

VERSUS FOREST INSTANT DOLMAR

OPEN AND LARG VOLUME FEELING IN MOUTH. AROMA OPENESS

APPLICATIONS

VERSUS FOREST INSTANT put together both benefits, soluble mannoprotein and tannins from obtained from oak heart.

Existing mannoprotein in **VERSUS FOREST INSTANT** is soluble 100% therefore, it offers benefits as open and large volume in mouth feeling instantaneity.

Oak tannins included in **VERSUS FOREST INSTANT** provide frankness and complexity aroma in general when you test it, rather than wood nuances in itself .

Using **VERSUS FOREST INSTANT** in wines, it improves tartaric stability and at the same time, it increases organoleptic complexity in a subtle and elegant way.

VERSUS FOREST INSTANT in wines 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.

PHYSICAL AND CHEMICAL PROPERTIES

Humidity [%]:<15

Pb [mg/kg]:<5

Hg [mg/kg]:<1

As [mg/kg]:<3

DOSAGE

White and rosé wines: from 3 to 5 g/hl.

Red wines: from 4 to 7 g/hl.

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.

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.

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.

