

## DIWINE® SR

Specific formulation to preserve aromas and colour in rosé wines

### CHARACTERISTICS

**DIWINE® SR** is an innovative vinification aid specially designed for the production of rosé wines. This formulation can be used to avoid oxidation processes that are highly detrimental to rosé wines, thus enabling them to preserve fresh aromas and a desirable colour. Moreover, **DIWINE® SR** plays a role in protein stabilisation of rosé wines.

### OENOLOGICAL PROPERTIES

**DIWINE® SR** brings together several properties:

- **DIWINE® SR** eliminates heavy metals, especially copper, which destroy aromatic compounds and catalyse oxidation reactions that cause colour change in rosé wines.
- **DIWINE® SR** eliminates the polyphenols that cause pinking of white and rosé wines.

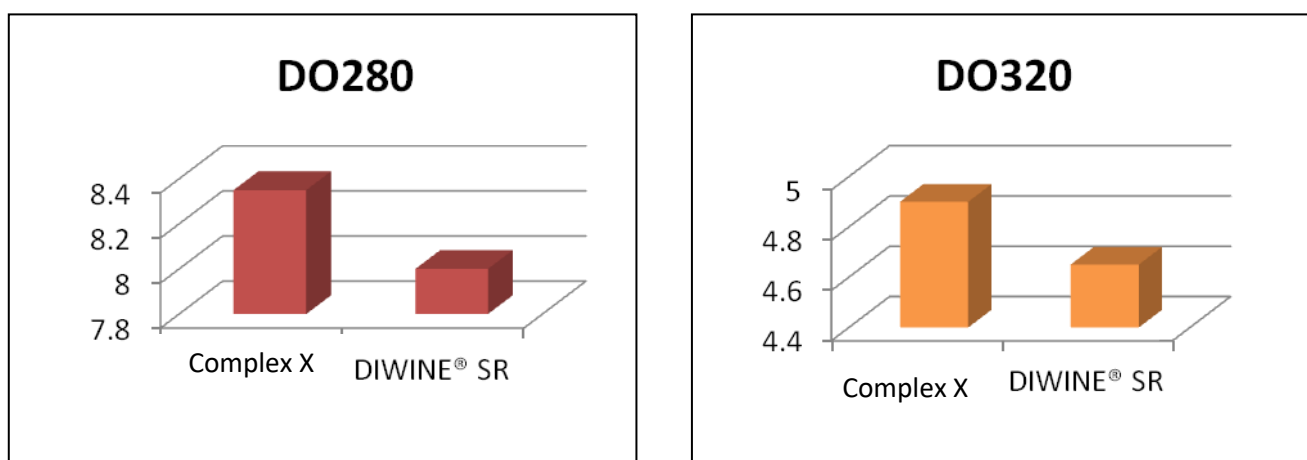


Figure 1: Trial carried out on a Languedoc rosé wine at 50 g/hL for **DIWINE® SR**

**Treatment with DIWINE® SR at 50 g/hL has a greater impact than the control Complex X on D0280 and D0320, representing respectively total polyphenols and oxidisable polyphenols.**

- **DIWINE® SR** reacts with quinones and precipitates them, thus preventing them from forming complexes with polyphenols and/or aromatic compounds, causing oxidasic casse.
- **DIWINE® SR** brings about early stabilisation of the proteins that cause oxidasic casse, thus limiting late curative treatment of wine detrimental to its organoleptic qualities.

## APPLICATIONS

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- **DIWINE® SR** is recommended for the vinification of rosé wines with expressive aromas or that are sensitive to oxidation.
- **DIWINE® SR** is used on rosé must after racking and just before addition of yeast.
- To promote the production of aromatic rosé wines, yeast inoculation with **SELECTYS® SR** and the use of an organic nutrient such as **VIVACTIV® ARÔME** is recommended in combination with **DIWINE® SR**.

## DOSAGE

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Recommended doses: 20 to 100 g/hL.

Maximum application rate according to current European regulations: 150 g/hL.

## INSTRUCTIONS FOR USE

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Dilute **DIWINE® SR** in 20 times its weight of water. Let the product swell for one hour, then stir vigorously before adding clarified must during a pump-over to ensure thorough mixing.

### Precautions for use:

The treatment must be recorded in the cellar register.

The implementation of the treatment has to be the responsibility of an oenologist or qualified technician.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

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1 kg.

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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