

NOQUERCUS BLANC

Specific complex to promote sweetness and aromatic freshness in white and rosé wines

CHARACTERISTICS

NOQUERCUS BLANC has been specially formulated to respond to wine-makers needing to make early and fast corrections on modern white and rosé wines with a sought after aromatic profile including volume, body and aromatic freshness. The active components of **NOQUERCUS BLANC** are more quickly available compared to when using fresh wood. In addition, **NOQUERCUS BLANC** is easy to use and generates no residues after usage.

OENOLOGICAL PROPERTIES

NOQUERCUS BLANC contains natural amino acids and vitamins, which facilitates the fermentation process.

NOQUERCUS BLANC is immediately available contrary to fresh wood chips which require several days soaking. This immediate action protects aromas early on and prevents increasing the tint of white and rosé wines.

APPLICATIONS

NOQUERCUS BLANC is recommended for white and rosé wines.

APPLICATION RATE

0.05 to 0.2 g/L depending on the initial structure and desired effect.

INSTRUCTIONS FOR USE

Disperse **NOQUERCUS BLANC** in tepid water (1 kg/10 liters). Incorporate while pumping over.

Caution:

Product for exclusively oenological and professional use.
Use in compliance with regulations in force.

PACKAGING

500 g and 5 Kg

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.
Once open: use quickly.

The above-mentioned information is based on our knowledge at the time. This information is provided without commitment or guarantee, given that the conditions for use are beyond our control. This information does not release the user from complying with regulations and safety data in force. This document is the property of SOFRALAB and can not be modified without its authorization.