

NOQUERCUS DOUCEUR

Complex formulated to promote the expression
of voluptuous notes and a sensation of smoothness

CHARACTERISTICS

NOQUERCUS DOUCEUR allows early, rapid rectification of modern white and rosé wines with a desired aromatic profile of volume, fatness and aromatic freshness. Moreover, **NOQUERCUS DOUCEUR** is easier to use and leaves no residues after use.

OENOLOGICAL PROPERTIES

- **NOQUERCUS DOUCEUR** naturally contains amino acids and vitamins, thus facilitating fermentation.
- **NOQUERCUS DOUCEUR** is immediately available unlike fresh wood chips, which need to be soaked for several days. This enables it to act immediately, providing very early protection of aromas and avoiding colour enhancement in white and rosé wines.
- **NOQUERCUS DOUCEUR** enhances the sensation of smoothness and complexity in wines, thanks to part of the ellagitannins that have been toasted.

APPLICATIONS

- **NOQUERCUS DOUCEUR** is recommended for white, rosé and red wines.

DOSAGE

Red wine: 0.15 – 0.50 g/L depending on the intended goal.

White wine: 0.05 – 0.2 g/L depending on the intended goal.

INSTRUCTIONS FOR USE

Dissolve **NOQUERCUS DOUCEUR** in tepid water (1 kg/10 litres). Add during pump-over.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

500 g and 5 kg

STORAGE

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

Once opened use rapidly.

Use before best-by date stamped on packaging.

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SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France

Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - www.oenofrance.com

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