

PHYLIA® EXEL

**Fully soluble yeast mannoproteins and yeast proteins
for tartrate stabilization and fining of wine**

CHARACTERISTICS

PHYLIA® EXEL results from the association of mannoproteins and other proteins from a specific yeast strain. The mannoprotein content of **PHYLIA® EXEL** allows tartrate stability for white, rosés and red wines with medium-low instability (testing recommended to determine the addition rates).

PHYLIA® EXEL interacts strongly with the wine composition by decreasing the harshness and astringency of tannins in red wines as well as the sensation of acidity in white and rosé wines. The wines are silkier, their texture rounder, the aromas more complex (effect of mannoproteins).

PHYLIA® EXEL efficiently refines wines just before bottling.

ENOLOGICAL PROPERTIES

- Colloidal stabilization, in particular tartrate stabilization
- Rapidly softens tannins in red wines: efficient in less than a week compared to several months of on lees ageing.
- Decreases the sensation of acidity or harshness in white and rosé wines.
- Enhances the freshness and fruitiness of wines.
- Develops complex aromas in wines.

APPLICATION FIELD

- Before bottling with white, rosé or red wines.
- To improve the global colloidal stability of the wine, namely tartrate stability
- To enhance the flavor balance of wines: corrects high acidity, aggressive tannins or a lack of volume.
- Underlines the freshness and fruitiness of wines, develops complex aromas.

APPLICATION RATE

Recommended application rate: 5 to 30 g/hL.

Maximum application rate according to current european regulations: 70 g/hL.

INSTRUCTIONS FOR USE

Dissolve **PHYLIA® EXEL** in 20 times its weight of water or wine.

Add to the volume to be treated. Ensure proper homogenization.

Precaution for use :

Carry out trials when using **PHYLIA® EXEL** before bottling and without filtration. Indeed, with certain wines with highly reactive polyphenols (essentially red wines), **PHYLIA® EXEL** may lead to the formation of a slight haziness due to a fining effect.

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

500 g bag.

STORAGE

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

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