

VINIFICATEUR SR

**Winemaking additive specific for rosé, allowing better color stabilization.
Prevents pinking of white wines.**

CHARACTERISTICS

VINIFICATEUR SR has been specifically developed for the preservation of the color of rosé wines while respecting their fruity character. It also prevents the pinking of white wines.

OENOLOGICAL PROPERTIES

- Removes the polyphenols responsible for yellowing,
- Selectively adsorbs unstable proteins,
- Prevents coloring intensity from becoming more marked over time,
- Ensures better color stability over time,
- Preserves organoleptic qualities,
- Erases harsh and bitter flavors.

APPLICATION

VINIFICATEUR SR is used before, during or after vinification according to desired effect.

APPLICATION RATE

VINIFICATEUR SR is used from 40 to 100 g/hL according to the sanitary state of the harvest and the coloring intensity of the raw material.

Maximum application rate according to current European regulation: 240 g/hL.

INSTRUCTIONS FOR USE

Prepare a suspension at 10% with water. Let swell for one hour. Incorporate into the vat before yeast addition or into wine after racking.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

- 1 kg bag
- 5 kg bag
- 15 kg bag

STORAGE

Store unopened package away from light in a dry and odourless area.

Opened package: use rapidly.

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