

OENOVEGAN® Sweet Boosting Structure (SBS)

A polysaccharide-based product for better management of the use of alternative wood products

CHARACTERISTICS

OENOVEGAN® SBS is a synergistic product made of yeast derivatives and plant polysaccharides. It was developed for its ability to promote the integration of alternative wood products in winemaking or ageing. The fact that it is rich in polysaccharides and reducing elements enables faster complexation of wood tannins while minimising the risk of oxidation during micro-oxygenation phases in ageing.

OENOVEGAN® SBS contributes to the colloidal stability of wine.

OENOVEGAN® SBS is especially recommended for the production of red wines aged with wood alternatives in a dynamic system designed to emphasize volume and suppleness and protect colour.

OENOLOGICAL PROPERTIES

- Protects aromas, colour and colloidal stability
- Coats wood tannins
- Manages redox equilibria
- Favourable organoleptic impact

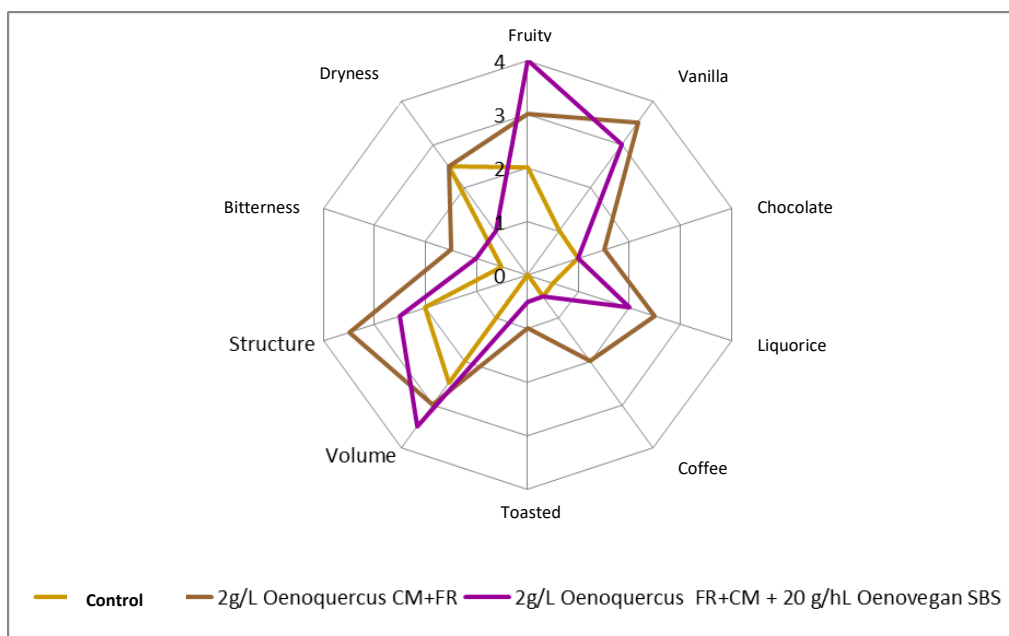


Chart: comparative tasting of Sangiovese 2015 (Italian grape variety) red wine with and without addition of **OENOVEGAN® SBS**.

APPLICATIONS

Recommended for the production of red and white wines with alternative wood products during vinification and/or ageing with micro-oxygenation.

DOSAGE

Recommended dose: 20-40 g/hL

INSTRUCTIONS FOR USE

Dissolve **OENOVEGAN® SBS** in 10 times its weight of wine.

The use of Oeno2 (micro-oxygenator) is recommended for optimum use of **OENOVEGAN® SBS**'s properties.

Micro-oxygenation protocols available on request.

For use with the DYNAMIC INFUSER

Directly add to the batch to be treated using the injector in the dynamic infuser tank.

For static use:

Add to the tank to be treated and mix thoroughly using a pumpover in the absence of air.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg bags

5 kg bags

STORAGE

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

Once opened use rapidly.

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