Release Crispy

YEAST BIOPRODUCTS

Tartaric stabilisation, freshness, sweetness and length in the mouth.

Œnological applications

Release Crispy is a preparation based on selected mannoproteins, intended for the stabilisation of tartrate precipitation.

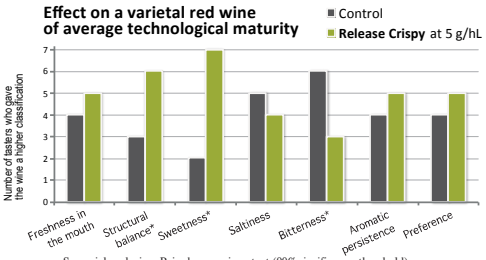
Release Crispy also helps to increase length in the mouth and sweetness, simultaneously decreasing bitterness, to provide optimal flavour balance.

Release Crispy also helps to highlight a wine's fresh flavour.

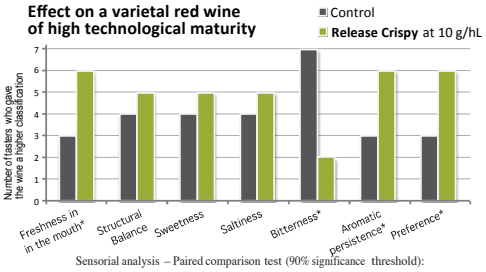
Restoring balance

Our experiments have proved its ability to re-balance the structure of wines whose phenolic maturity is not aligned with their technological maturity. At the right concentration, **Release Crispy** reduces bitterness and spiciness whilst bringing freshness in the mouth.

With less rich wines, it contributes to the sweetness and roundness.



Sensorial analysis – Paired comparison test (90% significance threshold): a Merlot from Languedoc at 13% vol.



Sensorial analysis – Paired comparison test (90% significance threshold): a Merlot from Gironde at 14.5% vol.

Dose rate and instructions for use

- 5 to 25 g/hL.

Initial in-bottle testing is essential to find the best dosage and to measure the sensorial impact.

Dissolve the **Release Crispy** in 10 times its own volume of water or wine. Its micro-granule format makes it easy to employ and effectively limits dustiness.

After addition, thoroughly blend the wine by a pumping over or stirring up the lees (bâtonnage), taking care not to introduce oxygen.

Being totally soluble, **Release Crispy** may be added directly to a wine. Thanks to its instantaneous action, the wine may be treated immediately before bottling. If the wine is going to be filtered, it is better to add **Release Crispy** 24 hours before filtration; **Release Crispy** will not decrease its filterability.

For extremely unstable wines, additional cold stabilisation may be necessary and, in any case, laboratory cold stabilisation tests should always be carried out.

Properties

- Mannoproteins origin: Saccharomyces cerevisiae.
- Solid micro-granule format, 100% soluble.

Testing tartrate stabilisation

Release Crispy exhibits marked stabilisation properties for potassium hydrogen tartrate in white and rosé wines but is less effective with red wines. By way of an example, the choice of additive may be made on the basis of certain test criteria commonly used in winemaking:

< 20°C	Saturation temperature (°C)	> 20°C
<120 µS	Mini-contact stability test	>120 µS
> 3 days	Cold-cellaring test at -4°C for 6 days	< 2 days
AVERAGE INSTABILITY Use Release Crispy at a quantity of 10 to 15g/hL		**HIGH INSTABILITY** Further treatment needed (cold stabilisation, electro dialysis, etc) to decrease instability.

Packaging and storage

Code EXP84970100 - 1 kg

Store in a cool, dry, odour-free place.

Once the bag has been opened, the contents must be used very quickly and cannot be further stored.

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See differently

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