

Release Liquid Spark

LEES ALTERNATIVES

Optimisation of the taste perception of sparkling wines made using the tank method.

Oenological applications

Release Liquid Spark is a solution made with selected manno-proteins which balances out the creamy sensation and perception of freshness linked to the fizziness of wines made using the Charmat method.

Release Liquid Spark contributes to the full-bodied flavour and long finish of these wines, limiting the aggressive taste of the bubbles and supporting the elegance of the fizz.

Release Liquid Spark has been designed to fully respect the aromatic purity and expression of wines produced using the tank method. It can also help stabilise the bubbles.

Some manno-proteins contribute to the tartaric stabilisation of the wines.

Dosage and implementation

- Dosage: 5 to 20 cL/hL.

It is preferable to carry out prior tests in bottles to optimise treatment dosage and judge its effect. After incorporating, mix the wine well by pumping over or stirring, but without oxygenating. Totally soluble, **Release Liquid Spark** is added directly to the wine.

It works instantaneously, meaning that the wine can be treated immediately prior to bottling.

In order to avoid any risk of cloudiness, however, it is recommended that **Release Liquid Spark** be added 24 hours prior to filtration before bottling. It is also preferable to carry out a wine filterability laboratory test with the chosen dosage before using the product in the total volume of wine.

Reminder: before tangential microfiltration, it is generally considered that the treated wine should have the following characteristics: blocking index < 10 and cloudiness < 1 NTU.

For wines made using the traditional method, **Release Liquid Spark** should be introduced directly into the dosage liqueur before dispersal.

Characteristics

- Origin of mannoproteins: *Saccharomyces cerevisiae*
- Preservatives: E220 sulphur dioxide (< 0.25%)

Packaging and conservation

- Cod. EXP385010100 - 1L, 5L

Store in a cool, dry, odourless place between 5°C and 25°C. Once is open, the product must be used rapidly and cannot be conserved.



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