

Fermentan Lemon

A BLEND OF OENOLOGICAL TANNINS TO INCREASE THE AROMA OF FRUIT IN WHITE AND ROSÉ MUSTS AND FOR ANTIOXIDANT PROTECTION.

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

FERMENTAN LEMON is a tannin obtained through a special extraction and dry process at low temperatures allowing to extract from the wood glycosylated forms of aromatic compounds such as nor-isoprenoid (beta-damascenone, etc) and terpenes (citronellol, linalool, etc) responsible for hints of fruit and flowers in wine.

Therefore the resulting wine has intense aromas of lemon, grapefruit, apple and white flowers that complement the varietal aromas and those produced during fermentation.

Composition

Mixture of condensed tannins and gallic tannins.

Characteristics

Appearance: powder.

Color: light brown.

Dosage

Rosé musts: 5-15 g/hl

White musts: 2-15 g/hl

Instructions for use

Add FERMENTAN LEMON within 48 hours of yeast inoculum.

Dissolve 1:10 in water or must and add to the mass, preferably with a Venturi tube.

Storage

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above. Consume quickly.

Note

Uses:

- 1) White wines in which you want to enhance the citrus notes.
- 2) Rosé wines in which you want to enhance the citrus notes.

In order to benefit from the organoleptic effect of the aromatic precursors made from the tannin, FERMENTAN LEMON should be added during alcoholic fermentation.

Product for oenological use, as per Regulation (EC) No 606/2009.

Packaging

Code EXP00125681 - 1 kg bag

