

# DELTASPEED AF



**FOR THE REMOVAL OF OXIDIZED AND OXIDIZABLE  
POLYPHENOLS IN MUSTS AND WHITE OR ROSES WINES**

**NON-ALLERGENIC PRODUCT**

## CHARACTERISTICS

- ◆ **DELTASPEED AF** has been specifically developed to prevent progressive oxidation of white and rosé wines.
- ◆ Used preventively, **DELTASPEED AF** removes astringent and bitter oxidizable polyphenols, which are responsible for unpleasant flavours.
- ◆ **DELTASPEED AF** removes SO<sub>2</sub> binding compounds: treated wines have a more important fraction of free SO<sub>2</sub> for an equivalent amount of total SO<sub>2</sub>.
- ◆ As a curative treatment, **DELTASPEED AF** acts immediately. It refreshes the colour and refines the taste. The character of « dead » wine disappears.
- ◆ Floc settling rate is very high.
- ◆ The volume of lees is very low compared with other traditional products, hence wine losses are significantly reduced.
- ◆ Because of these properties, the utilization of **DELTASPEED AF** is easy, its action is rapid, efficient and maximized (low volume of lees), specifically for the treatment of fast turnover wines.
- ◆ **DELTASPEED AF** does not lead to over-fining and can be used at very high application rates if necessary.

## REGULATIONS

- ◆ Maximum legal rate of 80g/hL of PVPP according to the EC Regulation 1622/2000.
- ◆ **Maximum legal rate of DELTASPEED AF:** 320g/hL.
- ◆ **DELTASPEED AF** is allergen free. The bottles of wines treated with **DELTASPEED AF** are not subject to specific labeling.

## APPLICATION RATES

- ◆ **In musts, during prefermentation.**
  - white musts obtained by mechanical harvest .....: 30 to 120 g/hl
  - white musts obtained from pressing.....:60 to 120 g/hl
- ◆ **During fermentation:**  
20 to 120 g/hl according to must origin and objective desired.
- ◆ **With white and rosé wines in tank:**  
30 to 200 g/hl (or more according to the objective desired).

## INSTRUCTIONS FOR USE

- ◆ Add **DELTASPEED AF** directly to the must or wine while stirring. Stir continuously while adding the preparation in order to ensure proper homogenization.
- ◆ Rack as soon as settling has occurred.
- ◆ Filter (wine).

## PACKAGING

- ◆ 10 kg bag.
- ◆ 1kg sachet.

## QUALITY – SAFETY – ENVIRONMENT

- ◆ Traceability: the lot number on every **DELTASPEED AF** package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ Safety-environment: handling of **DELTASPEED AF** does not constitute any hazard to the user.

## STORAGE

- ◆ Keep full, unopened package away from light in a dry and odourless area.
- ◆ Open package: use rapidly.