

OPEN PURE FRAÎCHEUR

Enhancement of roundness and aromatic freshness of wines
before bottling

CHARACTERISTICS

OPEN PURE FRAÎCHEUR is a preparation made up of specific cell wall polysaccharides derived from *Saccharomyces cerevisiae* yeast and plant polysaccharides (E414). **OPEN PURE FRAÎCHEUR** comes in the form of a pale beige-coloured powder with a faint smell of yeast. **OPEN PURE FRAÎCHEUR** is totally soluble and can be used on wines just before bottling.

OENOLOGICAL PROPERTIES

OPEN PURE FRAÎCHEUR has a protective colloidal effect on wines by limiting precipitation of tartrates and proteins. Moreover, it has a highly positive effect on the organoleptic characteristics of wines by providing intensity and persistence (PhD thesis by Samuel Lubbers, Dijon, 1993). **OPEN PURE FRAÎCHEUR** also provides roundness and helps to increase the wine's aromatic freshness.

With young wines, **OPEN PURE FRAÎCHEUR** can be used to provide volume in the mouth while strengthening the aromatic potential and varietal character of the wine. With wines that are sensitive to change, **OPEN PURE FRAÎCHEUR** provides roundness and aromatic freshness.

APPLICATIONS

- Still white, rosé and red wines, and sparkling wines.
- During maturation, from the end of fermentation until bottling.

DOSAGE

0.5 to 20 g/hL.

INSTRUCTIONS FOR USE

Rehydrate the product in ten times its weight of wine and then mix thoroughly. The preparation should then be added to the wine during pump-over or with the aid of a fining connector in order to thoroughly mix the product throughout the vat.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

INGREDIENTS

Mannoproteins from *Saccharomyces cerevisiae*. gum arabic (E414), GMO-free

PACKAGING

250 g packs

STORAGE

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

Use before best-by date stamped on packaging.

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