

SUBLIPROTECT

Complex of condensed and hydrolysable tannins and active dry yeasts specifically developed to protect the aromas and reinforce the oxido-reduction potential of red wines

CHARACTERISTICS

SUBLIPROTECT was specifically developed to elaborate modern, fruity and supple wines. To produce such wines, it is necessary to preserve and enhance the fresh red fruit aromas as well as preserve a certain tannin structure in order to avoid early ageing (deeper hue, loss of aroma compounds).

ENOLOGICAL PROPERTIES

SUBLIPROTECT reinforces the wine resistance to oxidation and preserves an ideal oxido-reduction potential. Indeed, the oxido-reduction potential should not be too low in order to prevent the apparition of reduced aromas that hide fresh fruit aromas; neither should it be too high in order to prevent the apparition of evolved aromas.

The inactivated yeasts of **SUBLIPROTECT**, fermentation enhancers, protect the aromas from oxidation. They also release polysaccharides that protect the color.

APPLICATION FIELD

- **SUBLIPROTECT** is added early to the juice during the maceration of red grape varieties.
- **SUBLIPROTECT** can also be used with rosé wines.

APPLICATION RATES

5 to 20 g/hL

INSTRUCTIONS FOR USE

Dissolve **SUBLIPROTECT** in lukewarm water (1 kg/10 litres). Add to the must during pumping over.

Precaution for use:

Product for professional enological use only.

Use according to current regulations.

PACKAGING

1 kg

STORAGE

Upon reception, store unopened package away from light in a dry and odorless area.

Opened package: use rapidly.

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