



## SUBLI CHARM

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**Complex of tannins essentially proanthocyanidin for the production of sparkling wines produced by the Charvat method (closed tank)**

### CHARACTERISTICS

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**SUBLI CHARM** is a complex of tannins essentially proanthocyanidin specifically developed for sparkling wines, particularly those made by the Charvat method (closed tank).

The tannins contained in **SUBLI CHARM** were specifically selected to:

- Strengthen antioxidant potential of wines
- Confer volume and body to wines
- Prevent or remove reduced aromas from wines
- Highlight fruity or floral character of wines
- Emphasize roundness.

### OENOLOGICAL PROPERTIES

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- Binds free radicals that are responsible for oxidation.
- Consumes excess oxygen in wines.
- Binds off-aroma compounds such as H<sub>2</sub>S, CH<sub>3</sub>SH, etc.

### APPLICATION FIELD

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**SUBLI CHARM** is suitable for must and/or wine.

### APPLICATION RATES

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**Recommended application rate:**

- with must: 5 to 15 g/hL according to effect desired.  
(5g/hL to preserve fruit or floral characters – 10 to 15 g/hL to emphasize roundness).
- with wine: 0.5 to 5 g/hL according to effect desired and/or type of wine.

### INSTRUCTIONS FOR USE

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Dissolve SUBLI CHARM in ten times (maximum) its weight of must, wine or lukewarm water (20°C). Add to volume to be treated. Ensure proper homogenization.

**Precautions for use:**

For oenological and specifically professional use.  
Use according to current regulations.

### PACKAGING

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1kg bag - Box of 15 x 1kg.

### STORAGE

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Store unopened package away from light in a dry and odorless area.

Opened package: use quickly.

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