

# SUBLIWHITE

Optimised formula based on grapes tannins

**CLARIFICATION, STABILISATION AND BALANCE,  
 COLOUR AND AROMA CONSERVATION IN WHITE WINES.**

**FIELD OF APPLICATION**

Tannins are oenological products widely used in the elaboration of red wines. They are used for their properties, including:

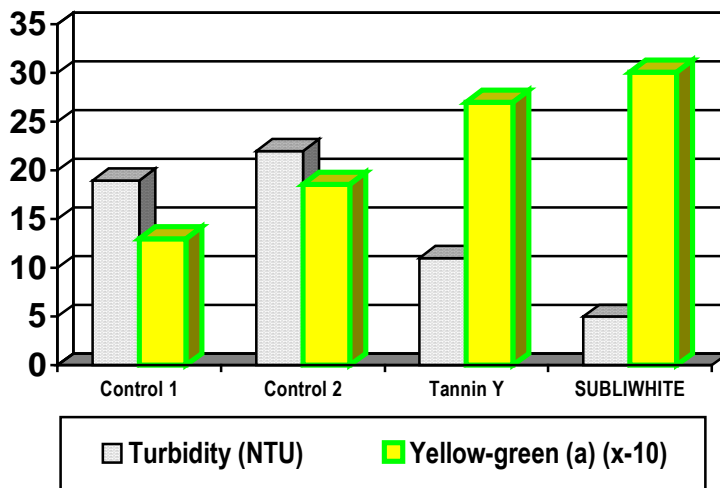
- Stabilisation of colouring matter
- Antioxidant capacity
- Protection against “reduction” taste
- Protein precipitation
- And of course, their action on taste: impact on the wine’s organoleptic profile and its balance on the palate.

The addition of tannins is far less widespread in white wine elaboration. And yet white wines are faced with the same problems as red wines: oxidation, unfavourable colour development, reduction, etc.

This is why we have developed a specific product for the elaboration of white wines. After several years of mini-vinification and cellar experiments, we have developed **SUBLIWHITE**.

Tested in numerous wine growing regions and on all white grape varieties, **SUBLIWHITE** presents the following properties:

- Colour protection which remains yellow-green
- Faster clarification of wine after fermentation



SUBLIWHITE conserves the yellow-green component of the colour and enables optimised clarification of white wine after alcoholic fermentation

Figure 1: impact of **SUBLIWHITE** on the colour and clarification of a Sauvignon blanc 2004 from Bordeaux wine after alcoholic fermentation (1)

- In tasting:
    - On the nose: **SUBLIWHITE** develops the fruity, floral character and lends freshness to the wine.
    - On the palate, **SUBLIWHITE** brings roundness, structure and incomparable balance, according to the grape variety and dosage employed.
- SUBLIWHITE** gets rid of the vegetal character.

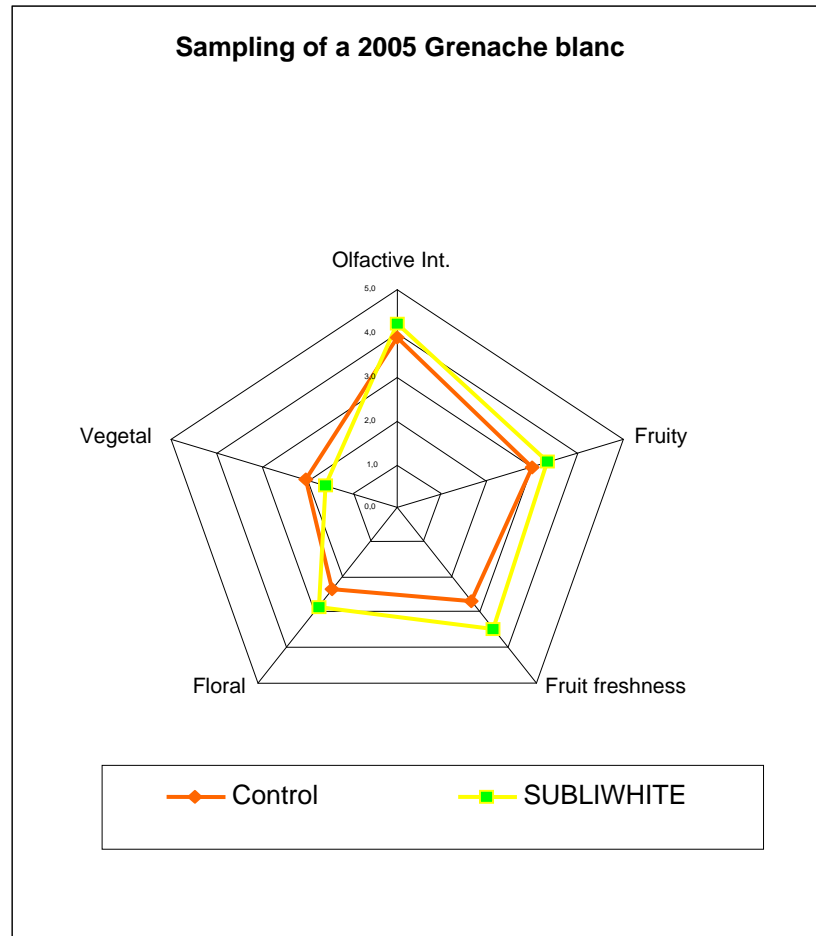


Figure N°2: impact of **SUBLIWHITE** olfactive character of a 2005 Côtes du Rhône white Grenache (2)

The properties of **SUBLIWHITE**, linked to the antioxidant character of this tannin, provide white wine with improved conservation.

### LEGISLATION

- ◆ **SUBLIWHITE** is in accordance with the International Oenological Codex.
- ◆ There is no existing maximum dosage for tannins.

### TECHNICAL CHARACTERISTICS

- ◆ **SUBLIWHITE** is an original formula based on grapes tannins specifically selected for their anti-oxidative properties and their high polysaccharide content.

## APPLICATION

### DOSAGE

- ◆ **SUBLIWHITE** is used in fermentation at between 5g/hL and 15g/hL according to the type of wine and the wine maker's objective.
- ◆ Development of fruity character, freshness: 5g/hL.
- ◆ Development of roundness and structure: 10 to 15g/hL.

### IMPLEMENTATION

- ◆ Dissolve **SUBLIWHITE** in cold or tepid water (1kg/10L water) and incorporate into the volume of the must immediately after pressing, homogenise well.

## PACKAGING

- ◆ 1kg bag

## QUALITY – SECURITY – ENVIRONMENT

- ◆ **SUBLIWHITE** replies to the International Oenological Codex standards.
- ◆ Traceability: the batch number, present on all **SUBLIWHITE** packing, makes it possible to trace back to the traceability plan in both directions (product origin through to user).
- ◆ Security– environment: mask against dust is required.  
Refer to the security data sheet available on our Internet site: [www.martinvialatte.com](http://www.martinvialatte.com).

## STORAGE

- ◆ Full original sealed packaging in perfect condition, away from light in a dry and odour free environment.
- ◆ Once opened, use rapidly.

## BIBLIOGRAPHY

- (1) CRACHEREAU J.C, Rapport d'expérimentation : Essai de protection du Sauvignon Blanc contre l'oxydation. Campagne 2004-2005. Chambre d'Agriculture de la Gironde.
- (2) FERMENT E., VUCHOT P., RIOU C., Compte rendu d'expérimentation : Essai Tanins 2005. Inter Rhône.