



NEO₂ XC

Combination of polysaccharides of yeast and plant origin to optimise the incorporation of wood alternatives in static or dynamic aging.

CHARACTERISTICS

NEO₂ XC is a yeast product selected for its high content in polysaccharides and reducing components. This combination makes it easier to manage redox mechanisms by allowing faster incorporation of wood alternatives during aging.

Its yeast components, rich in reducing components, similar to lees, promotes micro-oxygenation processes while minimising the risk of oxidation.

NEO₂ XC contributes to smooth alcoholic fermentation. **NEO₂ XC** is especially recommended for the production of red wines aged with wood alternatives in a dynamic system designed to emphasize volume and suppleness and protect colour.

OENOLOGICAL PROPERTIES

- Protection of aromas and colour
- Coating of wood tannins
- Management of redox equilibria

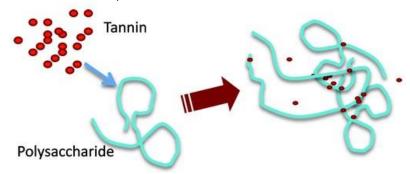
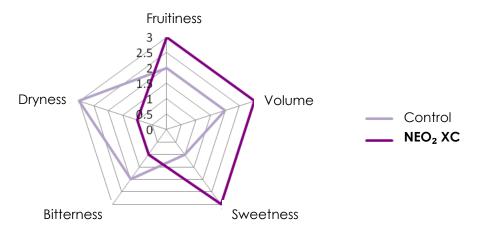


Illustration: Coating of astringent tannins by yeast polysaccharides of cell-wall origin.

Favourable impact on volume in the mouth, fruitiness and sweetness of wines.



Graph: comparative tasting of Sangiovese 2015 (Italian grape variety) red wine with and without addition of NEO_2 XC 009/2017 - 1/2





APPLICATIONS

 Recommended for the elaboration of red wines aged with wood alternatives and/or micro-oxygenation.

DOSAGE

Recommended dose: 20 to 40 g/hL.

INSTRUCTIONS FOR USE

Dissolve **NEO₂ XC** in 10 times its weight of water or wine.

For use with the DYNAMIC INFUSER:

Directly add to the batch to be treated using the injector in the dynamic infuser tank. For static use:

Add to the tank to be treated and mix thoroughly using a pumpover in the absence of air.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg and 5 kg bags.

STORAGE

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

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