

SUBLIRED

Complex of gallic and condensed tannins specifically developed to protect and reinforce the aromatic potential as well as confer a soft tannin structure to red wines.

CHARACTERISTICS

SUBLIRED was specifically developed to protect and reinforce the aromatic profile of red wines. Indeed, modern wines obtained must have powerful, complex and long lasting aromas. **SUBLIRED** is a first choice tool for those objectives.

ORGANOLEPTIC PROPERTIES

The condensed and gallic tannins contained in **SUBLIRED** have been specifically selected to protect the aromas of red wines. **SUBLIRED** allows for a maximum oxido-reduction potential that does not lead to the production of reduced aromas which overpower the fruity and fresh aromas of the wines, and does not produce wines with tired, heavy and reduced aromas. **SUBLIRED** elegantly reinforces the natural tannin structure of red wines.

APPLICATION FIELD

- **SUBLIRED** is used early, before yeast inoculation in order to protect the aroma compounds as they are released by the yeasts at the very beginning of the alcoholic fermentation.

APPLICATION RATES

2 to 15 g/hL

INSTRUCTIONS FOR USE

Dissolve **SUBLIRED** 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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