



## Solutions for wine making

# Natur'Fine

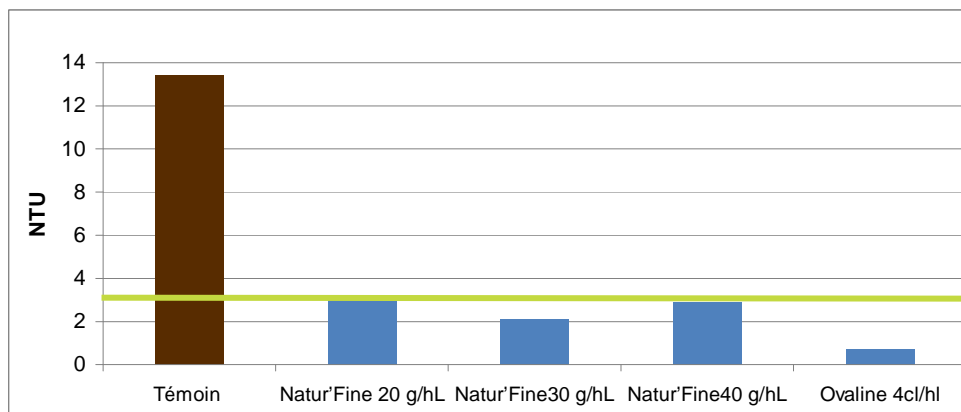
### Preparation of specific inactivated yeast

Natural fining of fine wines.

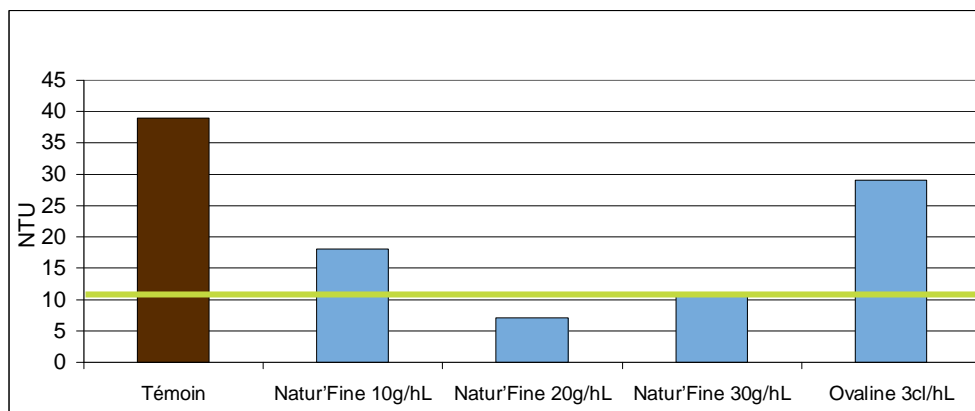
Natur'Fine is the 100% natural fining agent dedicated to qualitative red wine. Natur'Fine is a *Saccharomyces* yeast product for clarification, colour stabilization and taste improvement of red wines.

### OENOLOGICAL INTEREST

> Wine clarification reducing wine wastes (goal turbidity < 3NTU)



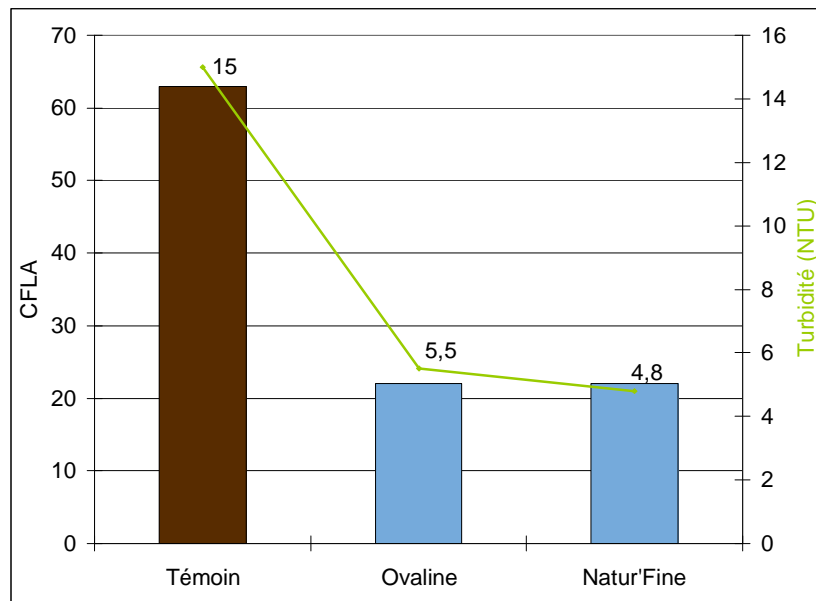
> Color stabilization (goal  $\Delta$ NTU < 10)





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### > Filterability improvement



### > Taste improvement removing bad tannins and getting roundness.

#### ADVICE FOR USAGE

> 5 à 40 g/hL (maximum legal dosage in Europe 40g/hL)

The dosage will be defined following the advice of your consultant or after fining tests in laboratory.

#### USAGE

> Dissolve Natur'Fine in 5 to 10 times its weight in water. Then, incorporate the mix during pump over for tank or stirring for barrels.

#### PACKAGING

> 1kg bag in 10kg box.

#### STORAGE

> Storage: store in original, sealed packaging in a cool and dry place. Use quickly after opening.

GR – 14/04/2009

