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New Tannin Product

SUBLIWHITE

Optimized formula of grape tannins

**CLARIFICATION, STABILIZATION AND BALANCE
COLOR, MOUTHFEEL AND AROMATIC STABILITY IN WHITE WINES**

CHARACTERISTICS

SUBLIWHITE is composed of grape tannins specifically selected for their anti-oxidative properties and high polysaccharide content.

Tannins are oenological products widely used for the improvement of red wines.

- Stabilization of color
- Antioxidant capacity
- Protection against “reduction” flavors and aromas
- Protein precipitation
- Sensory effects: organoleptic profile, mouthfeel and balance

Tannins are not as widely used in white wines, however, white wines develop the same problems as red wines such as oxidation, unfavorable color development, reduction, etc. In response to these problems, **SUBLIWHITE** was developed from several years of mini-vinification and cellar experiments.

Tested in numerous wine growing regions and on many white grape varieties, **SUBLIWHITE** was found to promote the following properties:

- Color protection
- Faster clarification of wine after fermentation
- Development of fruit and floral aromatic characters
- Lends freshness to the wine
- Contributes roundness, structure and balance, depending on the grape variety and dosage
- Reduces vegetal character

Sample of a 2005 Grenache

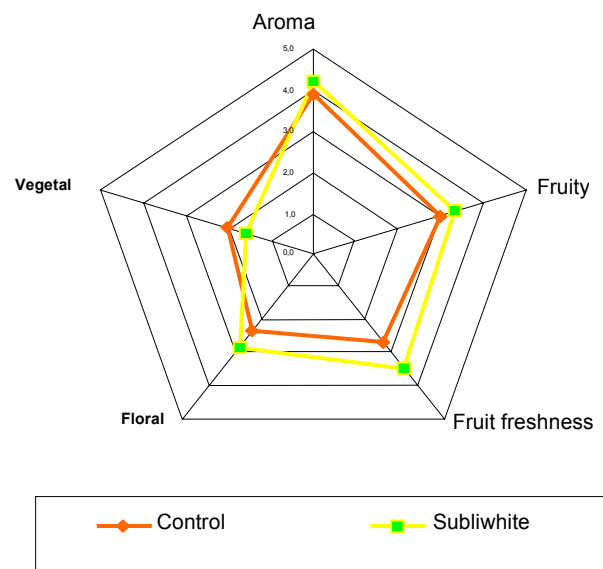
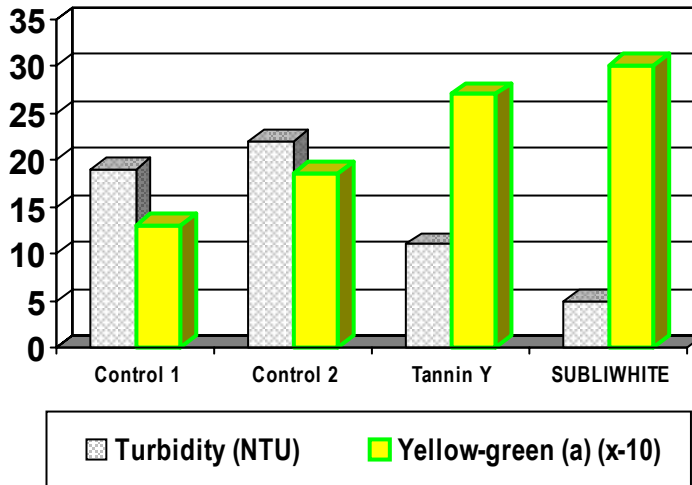


Figure N°2: Impact of **SUBLIWHITE** aromatic character on a 2005 Côtes du Rhône white Grenache (2)

SUBLIWHITE conserves the yellow-green component of color and enables faster clarification of white wine after primary fermentation

Figure 1: Impact of **SUBLIWH** color and clarification of a 200 Sauvignon Blanc vs. a Bordeaux after primary fermentation



DOSAGE

- **SUBLIWHITE** is used during fermentation at a dosage between 5g/hL and 15g/hL depending on the type of wine and the objective.
 - Development of fruit characters and freshness: 5g/hL
 - Development of roundness and structure: 10 to 15g/hL
- There is no recognized maximum dosage for tannins.

PREPARATION

- Dissolve **SUBLIWHITE** in cold or lukewarm water (1kg/10L water) and incorporate into the volume of must immediately after pressing, mix well for optimal results.

PACKAGING

1 kg bag

30-113-0001

STORAGE

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



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