

SuperBouquet

Increases the polysaccharide content of wines



CHARACTERISTICS

Super Bouquet is a inactive yeast that improves the structure of the wine, increasing its polysaccharide and mannoprotein content.

- » Contributes to the sensory characteristics of the wine, polishing aggressive tannins, reducing astringency and enhancing body and volume sensations in the mouth.
- » Increases aroma persistence and stability.
- » Improves colour stability by forming protective colloids and stable complexes with tannins.
- » Improves tartaric and protein stability.
- » Used in fermentation, it is an excellent nutrient, supplying amino acids, vitamins, sterols and fatty acids.

APPLICATION

For white and red wines.

- » **Alcoholic and malolactic fermentation:** Increases volume in the mouth. In red wines, it improves the stability of the colour substances and achieves tannic smoothness.
- » **Ageing on lees:** Increases polysaccharide release during ageing in both vats and barrels, enhancing the efficacy of stirring the lees (*bâttonage*).
- » **Finished wine:** Supplies structure and body.

In sparkling wines:

- » **Second fermentation:** Increases lees volume, enhancing the in-mouth volume sensation and the persistence of foam.

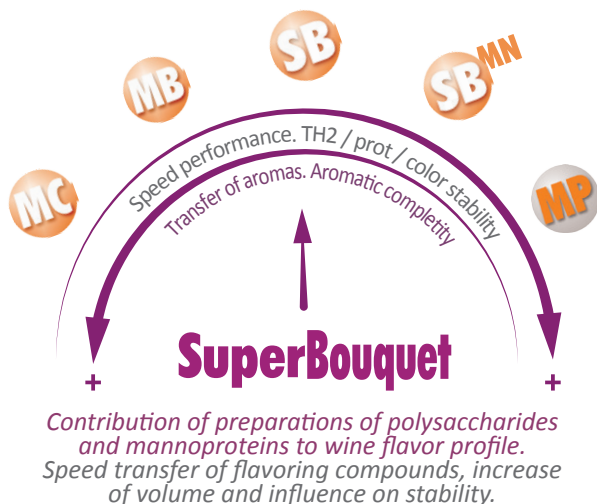
COMPOSITION

Inactive yeast (*Saccharomyces cerevisiae*). Specific strain selected for its high polysaccharide release capacity. Heat deactivated.

A 10-g/hL dose of SB SUPER BOUQUET provides: »»» Total polysaccharides »»»0,850 mg/l

DOSING

Fermentation	10-30 g/hl
Ageing on lees and finished wine	20-40 g/hl
Sparkling wine	10-30 g/hl



INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of wine or must and add to the vat or barrel, making sure that it is homogeneously distributed.

Ageing on lees and finished wine:

- » Keep lees in suspension for the duration of the treatment (*bâttonage*, or mechanical stirring).

Sparkling wine:

- » Add to each bottle with the tirage liqueur.

The product's action time depends on the dose and wine characteristics. Results become apparent one week after treatment.

PHYSICAL APPEARANCE

Cream-colored granulate.

PRESENTATION

0.5-kg package.

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Nitrogen [%]	< 12
Moisture [%]	< 7
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
yeasts [UFC/g]	< 10 ²
Moulds [UFC/g]	<10 ³
Lactic bacteria [UFC/g]	< 10 ³
Acetic bacteria [UFC/g]	< 10 ³
<i>Salmonella</i> [UFC/g]	ABSENT
<i>E. coli</i> [UFC/g]	ABSENT
<i>Staphylococcus aureus</i> [UFC/g]	ABSENT
Total coliforms [UFC/g]	< 10 ²

STORAGE

Store in original package in a cool, dry, odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.