



# ELEVAGE Sweet

.....  
 Aging product that contribute to give structured and well balanced wines   
 .....

## → TECHNICAL DESCRIPTION

Maturation or refinement is a very important stage of the wine making process. The colour of wines should remain lively and stable over time, tannins should develop appropriately and contribute to give structured, well balanced wines. **Elevage Sweet** is an innovative product based on yeast derivatives and grapeseed tannin. This unique formulation has strong antioxidising power and a great ability to stabilise aromatic compounds.

Wines treated with **Elevage Sweet** are characterised by enhanced mouthfeel and increased fullness and volume of the palate. **Elevage Sweet** will also impart a perception of sweetness and roundness to the palate, reduce astringency and contribute structural improvement to red wines.

**Elevage Sweet** is best added during the maturation stage of wine production but the product may also be used during finishing or close to the bottling stage in those wines where an increase in body and structure is desirable. Thanks to the supply of proanthocyanidinic tannins and mannoproteins with a recognised protective power against oxidation this product can be useful in protecting wines aged in barrel for a long period of time.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast derivatives and grapeseed tannin.

## → DOSAGE

From 100 to 400 mg/L.

## → INSTRUCTIONS FOR USE

Dissolve with wine, add to the mass to be treated and homogenise.  
 It is suggested to carry out a filterability test prior to submitting wine to membrane filtration.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in 4 kg net cartons.  
 10 kg net bags.

