

AEB-NXT Balance White



AEB-NXT Balance White is a unique blend of Tannins, Gum Arabic and Yeast Derivatives that delicately enhances the aroma, taste, quality, and stability of de-dealcoholised white wine.



FEATURES

AEB-NXT Balance White is a natural blend of Acacia and Quebracho proanthocyanindin wood tannins, gum arabic, and yeast derivatives. It is carefully formulated to enhance the aroma and taste of de-alcoholised white wines, while improving its shelf-life and overall quality.

Proanthocyanindin, also known as condensed tannins or in the case of wood tannins as hydrolysable tannins, influence the perceived astringency of the wine. By balancing a wine's astringent and bitterness characters against its sweetness and fruitiness, tannins will reduce a cloying mouthfeel to give a softer, rounded body. Tannins also play a role in preventing oxidative damage to enhance the wine's shelf-life.

Gum Arabic, also known as gum acacia, is a natural glycoprotein-containing heteropolysaccharide extracted from the sap of two specific African Acacia trees. It softens the low molecular weight tannins to help lessen a wine's astringency and bitter taste. It also increases the perception of body or volume and mouthfeel.

Yeast derivatives, which contain inactivated yeast and autolysed yeasts, help to develop the sensory properties of wine, in particular aroma.



APPLICATION

For use in non-alcohol white wines which are dealcoholised using techniques such as Spinning Cone Column, Reverse Osmosis or Membrane Filtration, and Vacuum Distillation.

Dissolve between 20 to 50 g/hl directly into the finished wine. Allow at least 48h before performing the final filtration of the wine.

APPLICATION SHEET

FERMENTATION PROPERTIES

Dealcoholisation of wine will affect its organoleptic characteristics. The removal of alcohol can lead to the over-expression of astringent, bitter and sweet organoleptic characters.

AEB-NXT Balance White helps to delicately re-balance the wine's positive sensory attributes such that they harmonised, as well as enhancing body and mouthfeel.

SENSORY PROFILE



DID YOU KNOW?

Ethanol removal from wine can result in a significant loss of volatile compounds such as esters that contribute positively to the overall perceived aroma. It also affects the wine's bitter and sweet balance. These losses can potentially reduce the acceptability of the non-alcohol to consumers.

AEB-NXT Balance White allows winemakers to not only re-balance the wine's aromatic and taste profile, but also to lower the sugar content of the de-alcoholised wine; and in doing so lessens the risk of microbiological spoilage and reduces the need for additional preservatives.

GET IN TOUCH

If you're looking to create your very own high alcohol neutral base for hard seltzers or other RTD alcohol beverages, or just need a little technical help, contact the AEB Brewing Team at info@aeb-group.com