



**PREPARATION**  
*of the base wine*

STAGES	PRODUCTS	DESCRIPTION
<b>PRESSING, CLARIFICATION OF MUST AND WINE</b>	<b>AROMAX RANGE</b>	Antioxidants for must.
	<b>GALLOVIN</b>	Tannin with direct antioxidant action.
	<b>CRISTACOL</b>	Clarification preparation acting on oxidisable polyphenols and on the enzymes responsible for oxidations.
	<b>GELSSON</b>	Preparation for the refinement of wines that eliminates oxidised polyphenols and the bitter sensation caused by tannins.
	<b>CLARMOST</b>	Complex protein clarifier for clarification in flotation and sedimentation.
	<b>CLARIFIA B</b>	Preparation used on musts in the final stages of pressing. It acts on oxidisable polyphenols and bitter tannins.
	<b>E-GEL</b>	Water-soluble clear gelatin ready for use in flotation.
	<b>ENDOZYM E-FLOT</b>	Liquid enzymatic preparation for the treatment of musts destined for flotation: it degrades pectins, reduces viscosity, promotes a better flocculation.
	<b>ENDOZYM ICS 10 AROME</b>	Ideal formulation for the aromatic extraction and clarification of musts.
	<b>ENDOZYM ACTIVE, ENDOZYM ACTIVE SUPER, ENDOZYM ACTIVE LIQUID</b>	Pectolytic formulations for the clarification of musts and wines: they enable the shortening of settling times, to increase must yields and to obtain more compact lees.
<b>ENDOZYM ÉCLAIR, ENDOZYM ÉCLAIR LIQUID, ENDOZYM ICS 10 ÉCLAIR</b>	Concentrated pectolytic formulations for the clarification of difficult musts.	
<b>PRIMARY FERMENTATION</b>	<b>FERMOL RANGE</b>	A wide range of yeasts (LSA) selected for the production of base wines with an extremely clean and defined profile; with a more neutral or more intense bouquet depending on the strain chosen.
	<b>FERMOPLUS RANGE</b>	Range of organic or complex nutrients designed to promote yeast rehydration, correct fermentation and enhancement of the wine's aromatic profile.
<b>ACIDITY AND pH MANAGEMENT, MALOLACTIC FERMENTATION</b>	<b>ACID MIX RANGE</b>	Preparations based on organic acids to improve the acid balance of musts and wines.
	<b>MALOLACT &amp; ARMONIA RANGE</b>	A range of bacteria dedicated to malolactic fermentation.
<b>WINE PREPARATION FOR REFERMENTATION</b>	<b>FORTIFIA CRISTAL</b>	Complete adjuvant for sparkling wines: improves clarification in remuage, prevents reduced notes, improves oxidation-reduction balance.
	<b>ENOVIT PERLAGE</b>	Nutrient rich in APA, vitamins and trace elements, ideal for frothing.
	<b>ENERGY</b>	Fermentation activator for difficult musts and base wines.
<b>SECONDARY FERMENTATION (YEAST INOCULATION FOR SECONDARY FERMENTATION)</b>	<b>LEVULIA CRISTAL</b>	LSA specifically for the production of fine and elegant sparkling wines.
	<b>LEVULIA AGGLO</b>	Flocculating yeast.
	<b>PROELIF</b>	Encapsulated yeast for frothing.
<b>REMUAGE</b>	<b>ADJUVANT CRISTAL A</b>	Remuage agent for manual or automatic systems; it can be used with both traditional and agglomerating yeasts.
	<b>ADJUVANT CRISTAL T</b>	Remuage adjuvant for manual or automatic systems to be used with traditional yeasts.
<b>DEGORGEMENT AND PREPARATION OF THE LIQUER D'EXPEDITION</b>	<b>SOUPLANE</b>	Stabilising preparation, capable of reducing the perception of bitterness and giving roundness to the wine.
	<b>OAKIA</b>	Selection of tannins that leads to the improvement of the redox capacity of wines, stabilises the colour, improves the polyphenolic structure.



**FROTHING**  
*stages*