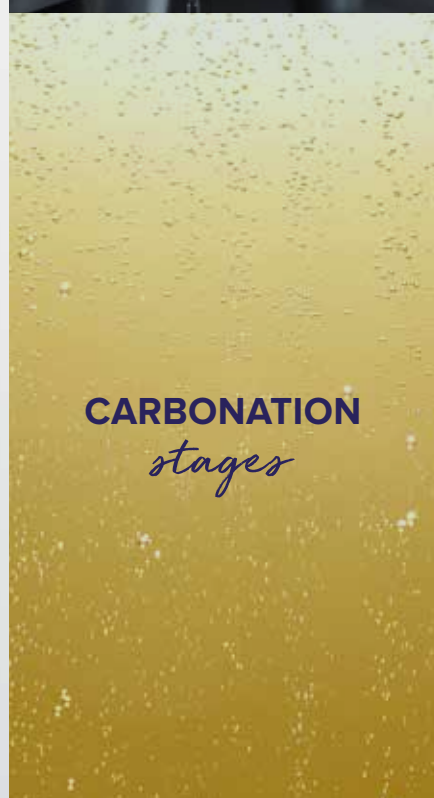




PREPARATION *of the base wine*

STAGES	PRODUCTS	DESCRIPTION
PRESSING, CLARIFICATION OF MUST AND WINE	AROMAX B4	Antioxidant and antimicrobial for must.
	GALLOVIN	Tannin to inhibit enzymatic oxydation.
	PRIMAFLORA	Non-Saccharomyces with direct antimicrobial and antioxidant activities.
	CATALASI AF & CATALASI VEGA	Clarification preparations acting on oxidizable polyphenols and on the enzymes responsible for oxidations.
	MICROCEL AF	Complex clarifier ideal for first press treatment.
	QUICKGEL AF	Preparation for the refinement of wines that eliminates oxidised polyphenols and the bitter sensation caused by tannins.
	GELSOL	Protein clarifier for flotation or cold settling.
	ENDOZYM E-FLOT	Liquid enzyme to prepare must for flotation: it degrades pectins, reduces viscosity, promotes a better clarification.
	ENDOZYM CULTIVAR	Enzymatic formulation ideal for the aromatic extraction and clarification of musts.
	ENDOZYM ICE	Pectolytic formulations for the clarification of musts and wines: it reduces the settling times and lees volume while increasing must yields.
PRIMARY FERMENTATION	ENDOZYM ICS 10 ÉCLAIR	Concentrated pectolytic formulations for the clarification of difficult musts.
	ENERGY GLU	Yeast activator for rehydration/tirage.
	FERMOL RANGE	A wide range of yeasts (ADY) 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.
ACIDITY AND pH MANAGEMENT, MALOLACTIC FERMENTATION	FERMOPLUS RANGE	Range of organic or complex nutrients designed to promote correct yeast fermentation and aroma enhancement.
	LEVULIA ALCOMENO	Non-Saccharomyces yeast to increase TA and reduce pH.
WINE PREPARATION FOR REFERMENTATION	MALOLACT	A range of bacteria and nutrient dedicated to malolactic fermentation.
	ENDOZYM B-SPLIT	Enzymatic formulation rich in β -glucosidase activity to release varietal aroma.
	ENOVIT PERLAGE	Nutrient rich in YAN, vitamins and trace elements, ideal for carbonation.
SECONDARY FERMENTATION (YEAST INOCULATION FOR SECONDARY FERMENTATION)	ELEVAGE GLU	Yeast derivative rich in glutathione, protects from oxygen.
	LEVULIA CRISTAL	ADY specific for the production of fine and elegant sparkling wines.
	LEVULIA AGGLO	High flocculant yeast for carbonation.
RIDDLING	PROELIF	Encapsulated yeast for carbonation.
	BENTOGRAN	Na-bentonite for clarifying proteins and settling of the yeast.
DEGORGEANT AND PREPARATION OF THE LIQUER D'EXPEDITION	ADJUVANTS CRISTAL	Riddling adjuvants for manual or automatic systems to be used with traditional yeasts.
	ARABINOL	Selection of gum arabics to stabilize preparation, reduce the perception of bitterness and give roundness to the wine.
	ELLAGITAN BARRIQUE LINE	Selection of liquid tannins that leads to the improvement of the redox capacity of wines, stabilization of the color, balance the polyphenolic structure.
	PROTAN RAISIN	Proanthocyanin tannin from grape skin for aging and velvety structure.
	SUPER-MANN	Yeast mannoproteins.



CARBONATION *stages*