

BOUQUET B49

A blend of oenological tannins and inactive yeasts to increase the aroma of tropical fruit in white and rosé musts and for antioxidant protection.

COMPOSITION

A blend of gallic tannins and inactive yeast rich in peptides with antioxidant effects.

GENERAL CHARACTERISTICS

Appearance: light brown powder.

BOUQUET B49 is a blend of two powerful groups of antioxidant compounds, gallic tannins and inactive yeast rich in antioxidant peptides [glutathione]. Its use in the fermentation stage of white and rosé wines increases the protection of the varietal aromas and those produced during fermentation. The level of amino acids and sulphur peptides represents a source of aromatic precursors that the yeast can use for the production of tropical aromas.

BOUQUET B49 helps to produce wines with stable, fresh and intense aromas.

OENOLOGICAL APPLICATIONS

- 1) White wines in which you want to enhance the notes of tropical fruit, with an antioxidant action and aroma protection.
- 2) Rosé wines in which you want to enhance the notes of tropical fruit, with an antioxidant action and aroma protection.

In order to benefit from the organoleptic effect of the aromatic precursors made from the tannin, **BOUQUET B49** should be added during alcoholic fermentation

DOSAGE

Rosé must: 5-20 g/hL

White must: 2-20 g/hL

Add **BOUQUET B49** within 48 hours of yeast inoculum.

INSTRUCTIONS FOR USE

Dissolve 1:10 in water or must and add to the mass being processed, preferably with a Venturi tube.

PACKAGING AND STORAGE

1 kg bag.

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above.

Product for oenological use, as provided for in: Regulation (EC) No 606/2009.