

BIOAGING W

WINE WITH ROUNDNESS AND LENGTH

On the basis of such considerations and the advanced knowledge about yeast strains used for wine-making, **PREDEL** set up an innovative processing system, to obtain more and more specific preparations based on yeast cells walls.

PROPERTIES

The blend between the yeast derivatives and yeasts walls is a rich source of natural compounds, contributing to enhance wines' quality and to make them more appreciable by consumers:

- The high content of yeasts walls in **BIOAGING W** has a positive impact on the pleasantness and length in the after-taste of the treated wines, highlighting a sugar-like sensation of pleasantness making them extremely appreciable.

APPLICATIONS

- In red wines, the interaction between yeast polysaccharides and grape tannins enables softening and round up of tannic sensations, giving the wine taste a sensation of higher richness and concentration.
- In white and rosé wines it has been widely shown that yeast polysaccharides are fundamental to obtain a higher pleasantness and fullness.

During the maturation (with or without lees) of red, white and rosé wines

For final correction of the organoleptic profile: **BIOAGING W** can be used with a minimum action time of 2 weeks.

It is advisable to solubilise **BIOAGING W** in 5 to 10 times its volume in water. After incorporation, homogenise by a pump-over for tanks and by "batonnage" (stirring the lees) for barrels.

DOSAGE

Red wines: From 100 to 300 ppm

White wines: From 30 to 100 ppm

STORAGE

Sealed bags may be stored in a cold and dry place, away from contaminants and chemicals with intense odors.

PACKING:

Pot of 500g and box of 10 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX