



POWERLEES® ROUGE 1KG

Catalog number: POWERLEESR1

Brand: Laffort

Shipping time: 24h - available

Przeznaczenie: Wina czerwone

Price

424,62 PLN

Description

POWERLEES® ROUGE



A special formula of inactivated yeast and β -glucanase, used to purify wine from the beginning of alcoholic fermentation.

Due to its specific composition, POWERLEES® ROUGE:

Provides yeast cell components from the fermentation phase to refine and soften wines.

Facilitates the extraction of compounds with high sensory potential (sapid peptide from the Hsp12 protein) present in the cell envelopes of inactivated yeast, but also from the autolysis of fermentation yeast.

Contributes to wine stabilisation through diffusion of yeast-derived mannoprotein fractions.

Facilitates the filtration steps.

Specially adapted to wines with rapid distribution.

DOSAGE:

From 15 to 40 g/hL depending on the desired effect.

It is recommended to dissolve POWERLEES® Rouge in 5 to 10 times the volume of water. Once added, mix well by pumping through tanks or stirring in barrels.