



# NEO<sup>®</sup> CRISPY

A yeast product rich in amino acids and reducing peptides.



**Protects  
against  
oxidation**

**Preserves the  
freshness potential of  
white and rosé wines**

**Limits  
browning**



## OENOLOGICAL GOALS

- Early preservation of aromatic compounds.
- Protection of the colour against oxidative development.
- Longevity of aromatic intensity.



## DOSAGE

15 to 30 g/hL.



## PACKAGING



**1 KG  
5 KG**



## STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.  
Do not allow to freeze.  
Once opened, use up rapidly.

*The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.*



# NEO® CRISPY



## INSTRUCTIONS FOR USE



**Caution:** NEO® CRISPY should be added to settled must before the start of alcoholic fermentation.

Disperse NEO® CRISPY in 10 times its weight of water or must.  
Add to the volume to be treated. Homogenise well.

### Precautions for use:

*Product for oenological and specifically professional use.  
Use in accordance with current regulations.*



## LOW SO<sub>2</sub> PROTOCOL

### Prerequisites:

**A very good sanitary state is imperative**

**Perfect hygiene of harvesting equipment in the cellar**

1	GRAPE RECEPTION	KTS® FA	Effective alternative to bio-protection. 15 to 20 g/hL.
2	TANNIN ADDITION	VITANIL® VR	Powerful antioxidant + acts on polyphenol oxidases. 10 g/hL.
3	COLD STATIC SETTLING Enzyming Fining	VIAZYM® CLARIF KTS® FLOT	Fast clarification: 1 to 2 mL/hL. Good settling of lees: 5 to 20 cL/hL.
<b>OR</b>			
3'	FLOTATION Enzyming Fining	VIAZYM® FLOT KTS® FLOT	Promotes the rise and settling of the lees cap: 2 mL/hL. 5 to 20 cL/hL.
4	RACKING	NEO® CRISPY	Prevents colour development and protects aromas and freshness. 30 g/hL.
5	ALCOHOLIC FERMENTATION Yeasting Nutrition	VIALATTE FERM® R82 NUTRICELL® INITIAL	Safe fermentation: 20 g/hL. Yeast preparation, AF control: 20 g/hL.
6	END FA Tannin addition Stabilisation	TANIRASIN KTS® CONTROL	Structures and protects wine: 5 g/hL. Microbiological stabilisation: 3 to 10 g/hL.