FINING PRODUCTS

ORIGIN FRESH

Complex made from PVP/PVI and SIY rich in reducing elements to preserve organoleptic potential and ensure longevity in white and rosé wines

WHITE WINE · ROSÉ WINE · SANS ALLERGÈNE AF ALLERGEN FREE · VEG

Detoxifies by eliminating heavy metals

Clarifies by precipitating phenolic acids and quinones

Protects aromas and ensures their longevity

OENOLOGICAL GOALS

- Acts as an oxidation-reducing buffer to protect the must's organoleptic characteristics (aromas, colour), thus ensuring the wine's longevity:
  - Chelation of heavy metals, which are co-factors in oxidation reactions
  - Precipitation of phenolic acids and quinone – these are respectively the reactant and the product of such reactions
- Enhances the freshness of white and rosé wines.

DOSAGE

Dose 10 to 50 g/hL

Maximum legal dose under current European regulations: 250 g/hL

PACKAGING

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.

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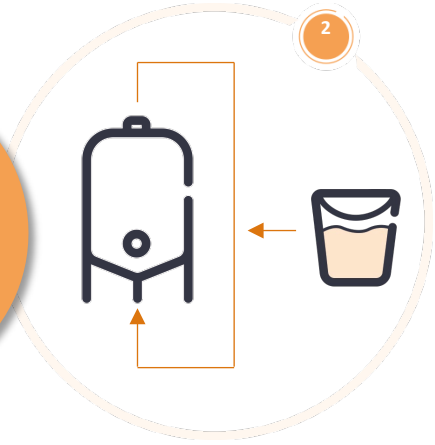
INSTRUCTIONS FOR USE

Pre-dilution and homogenisation

Disperse in 10 times its weight of must. Mix the suspension to obtain a homogeneous solution.

Apply **ORIGIN FRESH** to the must

Incorporation



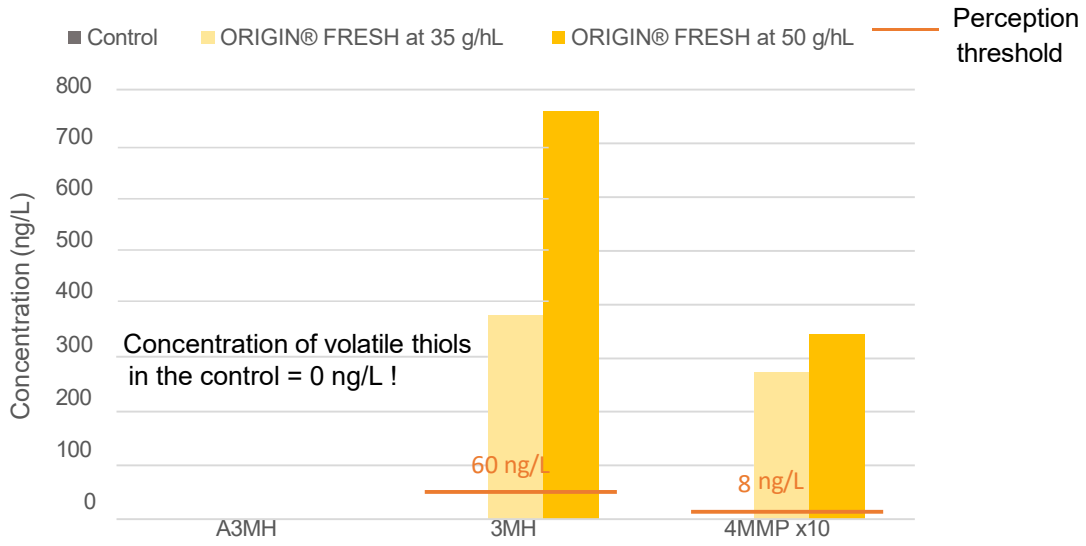
Incorporate into the volume to be treated. Homogenise well.

Precautions for use:

The treatment must be recorded in the cellar register.
The treatment must be carried out under the responsibility of a qualified oenologist or technician.
Product for oenological and specifically professional use.
Use in accordance with current regulations

TEST RESULTS

The impact on longevity of using ORIGIN FRESH on musts. Thiol concentrations of Sauvignon Blanc (Val de Loire) treated with 35 g/hl and 50 g/hl of ORIGIN FRESH and measured four years later.



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