

SUBLITAN® FRUIT

**Yeast derivatives and condensed tannins
for the preservation of the organoleptic characteristics of red wines**

CHARACTERISTICS

SUBLITAN® FRUIT is the result of a synergetic combination of yeast derivatives and selected condensed tannins. The yeast derivatives used highlight the aromatic expression of red wines by enhancing their sharpness as well as their intensity.

The polysaccharide fraction that they contain also contributes to the taste balance of red wines by reducing the hardness of certain red wine tannins.

The selected condensed tannins act in synergy with these derivatives to preserve the fruitiness and taste harmony by balancing the red wine's oxidation-reduction potential.

Thanks to the rapidity of its action (two weeks on average), **SUBLITAN® FRUIT** is the tool of choice for wines that are marketed early.

OENOLOGICAL PROPERTIES

- Enhances the freshness and fruitiness of red wines
- Emphasizes roundness
- Diminishes sensations of astringency and dryness in the mouth
- Preserves the wine's characteristics

APPLICATIONS

- For the production of red and rosé wines.

DOSAGE

Recommended dose: 5 to 20 g/hL (for reds: 10 to 20 g/hL – for rosés: 5 to 10 g/hL).

INSTRUCTIONS FOR USE

Dissolve in 10 times its weight of water. Add to the batch to be treated. Mix thoroughly.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg bags.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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