

POLISAC RONDEUR

Sensory and stability improver
for wines ready to be bottled

CHARACTERISTICS

POLISAC® RONDEUR *is a sensory and stability improver of white wines based on vegetale and parietal polysaccharides.*

It was specifically designed for smoothing the wines without changing their equilibrium. It expresses a full taste sensation increasing the volume and smoothness of wines.

APPLICATIONS

POLISAC® RONDEUR *is a product based on vegetal and parietal polysaccharides.*

It enriches the wine with polysaccharides that correct excessive thinness and astringency. The addition of polysaccharides favours the formation of stable colloidal complexes with astringent grape catechins, improving the smoothness and roundness of wines and balancing also the acidic components.

The full solubility of the product avoids other cleaning treatments on the wine.

DOSES AND INSTRUCTIONS FOR USE

We suggest using it on finished, clarified and stabilised wine and before the final filtration.

Doses of 10 - 20 g/hl for white wines.

A small test may be useful for identifying the best dosage for the desired final characteristics.

POLISAC® RONDEUR must be used on protein-stable wine

Dissolve POLISAC® RONDEUR in water or wine 10 times its weight until it is completely dissolved and avoid forming lumps. Add it to the mass with an appropriate pumping over in a closed vat.

COMPOSITION

Product based on vegetal and parietal polysaccharides.

PACKING

1 kg package

It can be stored for more than 24 months in its original packaging.

This product is not dangerous. No safety data sheet is required.