

For Making Perfect Red Wines

With its expertise in the oenological applications of mannoproteins, Oenobrand has developed **Final touch GUSTO**. This specially selected mannoprotein-based solution contributes to the tartaric stability of the wines while enhancing the organoleptic and sensory properties of the red wines.

APPLICATION

Mannoproteins' protective colloid properties of **Final touch GUSTO** contribute to the tartaric stability of wine. In all cases, laboratory stabilization tests must be carried out beforehand.

While used in red wine, **Final touch GUSTO** noticeably enhances the aroma intensity, fineness and freshness as well as reducing the astringency of the tannins. **Final touch GUSTO** improves the mouthfeel balance overall.

Final touch GUSTO is supplied as a liquid that acts instantly and has a long-term effect.

USE AND DOSAGE

Final touch GUSTO is completely soluble and can be added directly to wine at a rate of 10-40 ml/hl. Add homogeneously to red wines just before final filtration and bottling.

Final touch GUSTO retains its properties and works in perfect synergy with the usual additives used in still red wines.

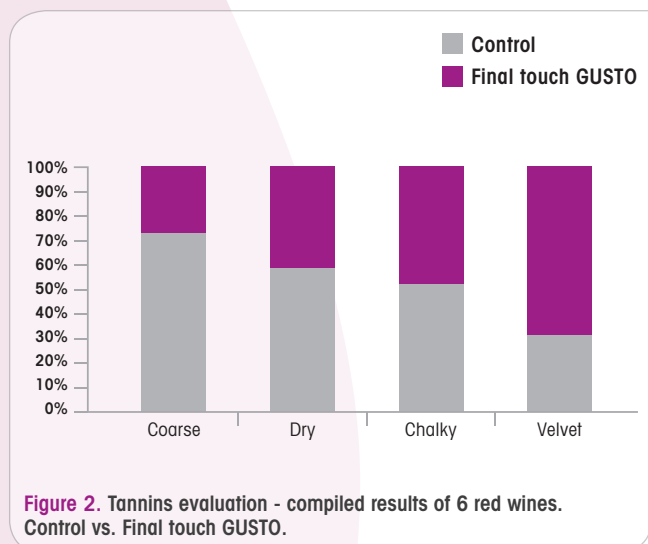
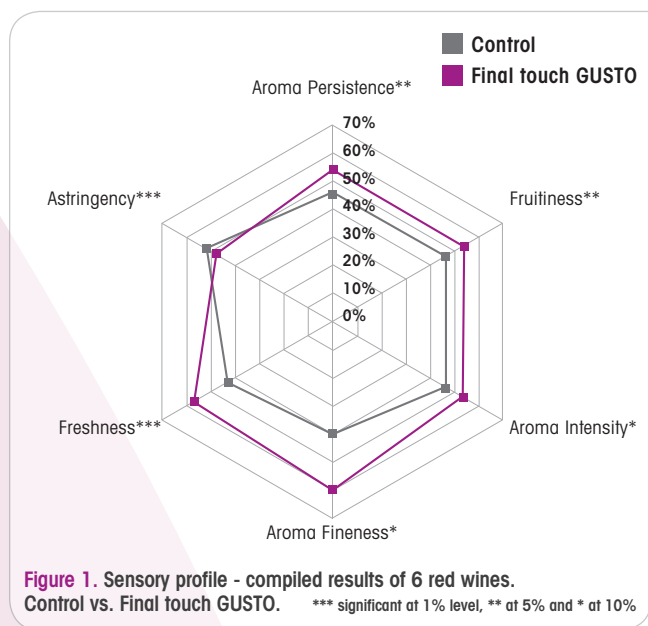
For optimal aroma protection, we recommend protecting wine against oxidation during the preparation and bottling stages.

COMPOSITION, PACKAGING AND STORAGE

Final touch GUSTO is a mannoprotein fraction extracted from a specific strain of *Saccharomyces cerevisiae* and formulated in liquid form.

Final touch GUSTO contains sulfites (1,5 g/l).

- ◆ Packaged in 1 and 5 litres canisters.
- ◆ Store in a cool place (5-10 °C).
- ◆ After opening store in a cool place and use within 4 weeks.



Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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Vir die Bereiding van Perfekte Rooiwyne

Met ons kundigheid in die gebruik van mannoproteïene in wyn, is **Final touch GUSTO** ontwikkel deur Oenobrand. Hierdie spesiaal geselekteerde, mannoproteïen-gebaseerde oplossing dra by tot die tartraatstabiliteit van die wyn, terwyl dit terselfdertyd die organoleptiese- en sensoriese eienskappe van rooiwyne verbeter.

TOEPASSING

Die beskermende kolloïed eienskappe van die mannoproteïene in **Final touch GUSTO**, dra by tot die tartraatstabiliteit van die wyn. In alle gevalle moet stabiliteits toetse voor die tyd in 'n laboratorium uitgevoer word.

Wanneer dit gebruik word in rooiwyn, het **Final touch GUSTO** 'n merkbaar effek deur die aroma intensiteit, sagtheid en varsheid te verbeter, sowel as om die vrankheid van tanniene te verminder. **Final touch GUSTO** verbeter die gehele mondgevoel en balans.

Final touch GUSTO word voorsien as 'n vloeistof wat onmiddellik en met langdurige werking optree.

GEBRUIK EN DOSIS

Final touch GUSTO is heeltemal oplosbaar en kan direk by die wyn gevoeg word teen 'n dosis van 10-40 ml/hl. Voeg by en meng volledig in rooiwyne net voor die finale filtrasie en bottelering.

Final touch GUSTO behou sy werking en werk sinergisties saam met die gewone byvoegings wat gebruik word tydens die produksie van stil rooiwyne.

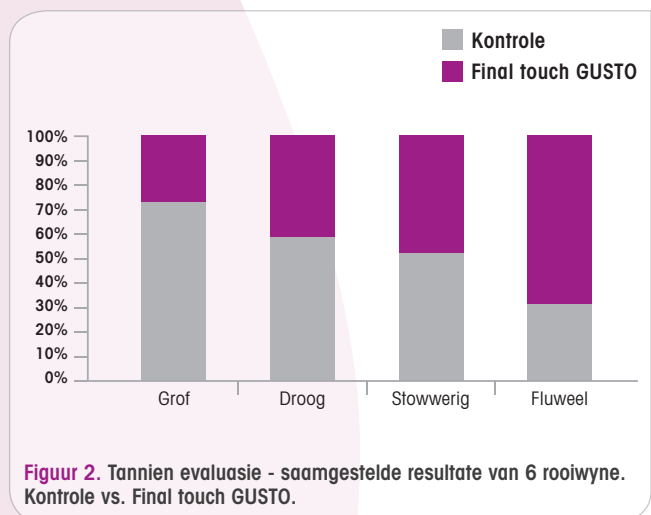
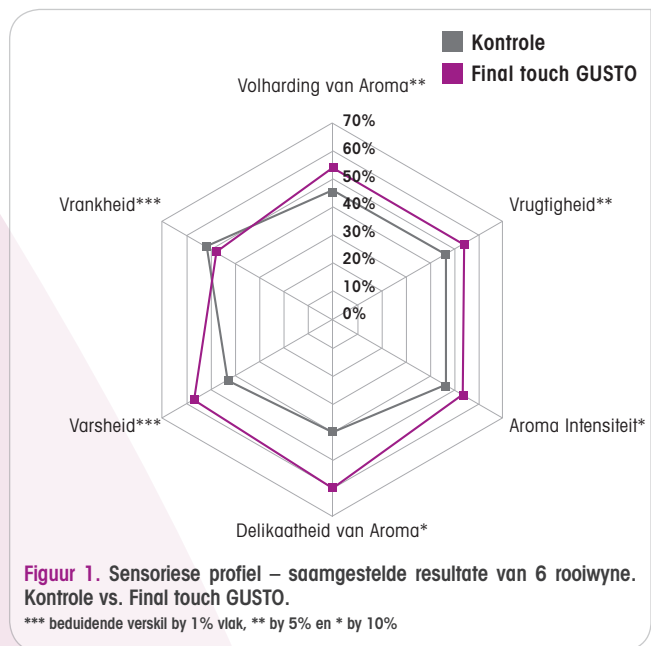
Vir optimale aroma beskerming, beveel ons aan dat die wyn beskerm word teen oksidasie tydens die voorbereiding- en botteleringstappe.

SAMESTELLING, VERPAKKING EN OPBERGING

Final touch GUSTO is 'n mannoproteïen fraksie wat geëkstraheer word vanuit 'n spesifieke *Saccharomyces cerevisiae* gisras en geformuleer word in vloeibare vorm.

Final touch GUSTO bevat sulfiete (1.5 g/l).

- ◆ Verpak in 1 en 5 liter houers.
- ◆ Berg in 'n koel, droë plek (5-10 °C).
- ◆ Nadat dit oopgemaak is, berg in 'n koel plek en gebruik binne 4 weke.



Voorsorg is getref om te verseker dat die informasie wat hier verskaf word, akkuraat is. Aangesien die verbruiker se spesifieke kondisies uniek is en die toepassing van ons produkte buite ons beheer is, kan ons geen waarborg gee aangaande die resultate wat deur die verbruiker verkry word nie. Die verbruiker is verantwoordelik daarvoor om die geskiktheid en wettige aspekte van gebruik vas te stel.

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