



On White and Rosé wines



Harvest

GreenFine Nature®

Use: at settling

- Benefits:**
- ◆ removal of oxidizable polyphenols
 - ◆ preservation of aroma precursors
 - ◆ colour adjustment

Excellence® X-FRESH

Use: start of AF

- Benefits:**
- ◆ increased total acidity
 - ◆ increases the freshness
 - ◆ pH decrease



Fermentation
tank

OptiThiols®

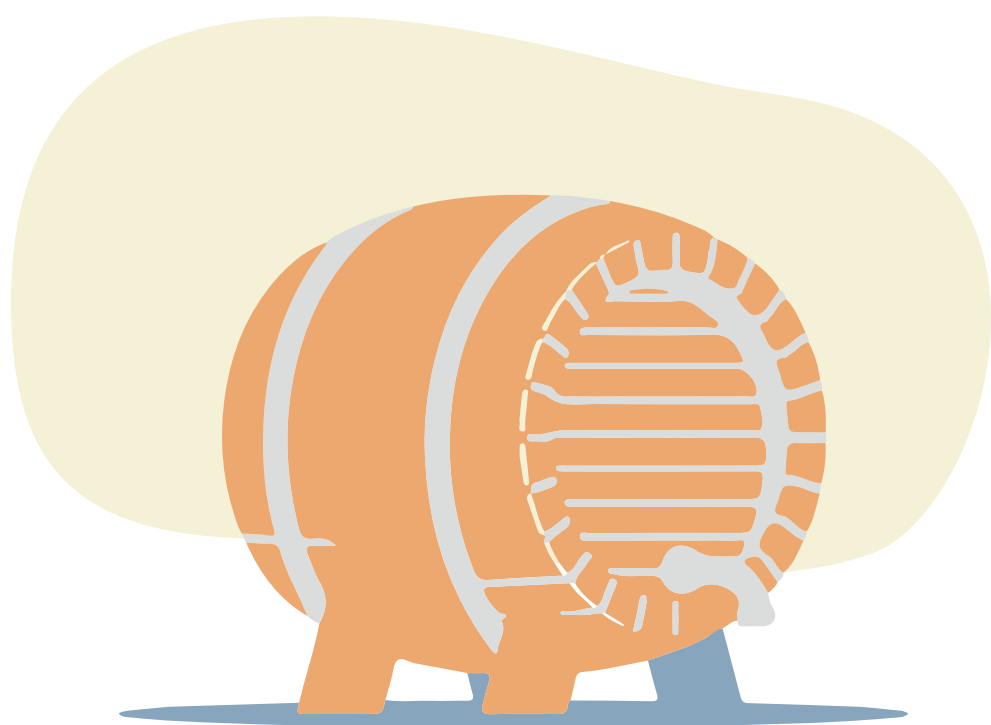
Use: before AF

- Benefits:**
- ◆ stimulates the synthesis of thiols during AF
 - ◆ better preservation of thiols after FA

Excellence® FTH ou Excellence® TXL

Use: when adding yeast

- Benefits:**
- ◆ reveal aroma precursors (4MSP, 3SH et A3SH)
 - ◆ good fermentation kinetics



Ageing

Aroma Protect®

Use: after AF (1000 density)

- Benefits:**
- ◆ stabilisation of aromatic compounds
 - ◆ avoids oxidation