



## On Red wines



Harvest

### Pro Tanin R<sup>®</sup>

**Use:** on fresh grapes, as soon as possible

**Benefits:**

- ◆ oxidase inhibition
- ◆ grapes tannic potential preservation
- ◆ colour preservation

### Excellence<sup>®</sup> X-FRESH

**Use:** vatting (raise the T° >18°C or 64°F)

**Benefits:**

- ◆ increased acidity
- ◆ increases the freshness
- ◆ pH decrease



Fermentation  
tank

### Excellence<sup>®</sup> DS

**Use:** yeast addition

**Benefits:**

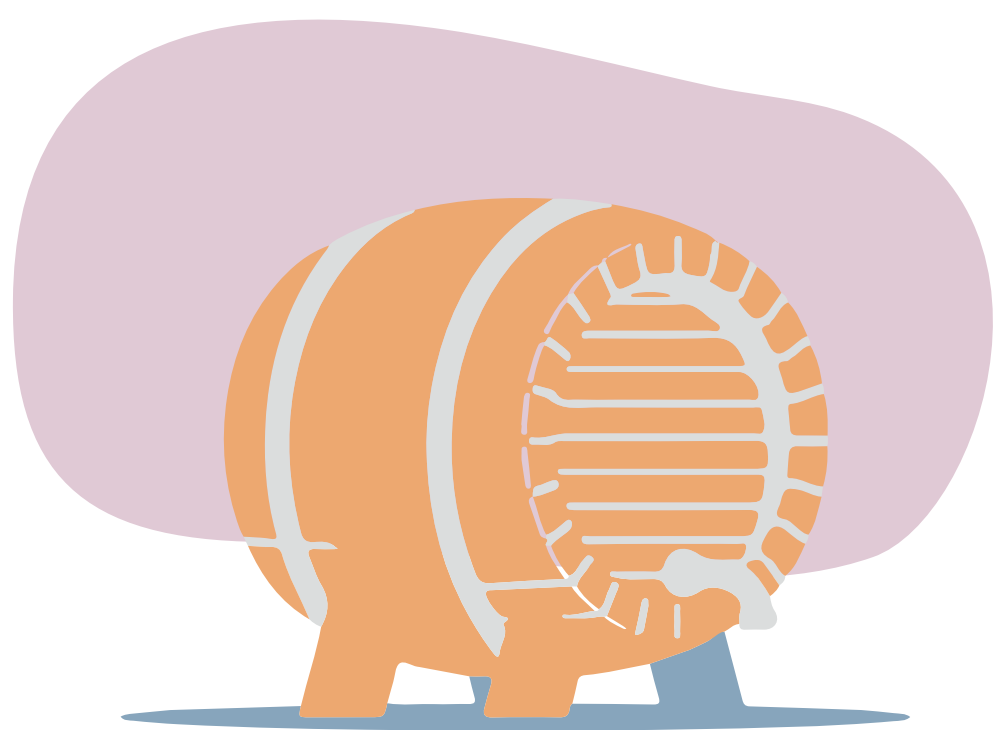
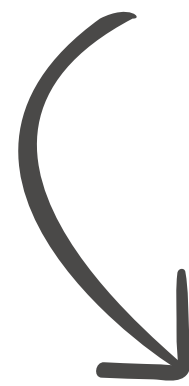
- ◆ respect of terroir
- ◆ fresh fruit notes
- ◆ colour preservation

### Enozym<sup>®</sup> Red Expression

**Use:** beginning of AF

**Benefits:**

- ◆ reveal aroma precursors
- ◆ bring red fruit notes and freshness



Ageing

### Tan Excellence<sup>®</sup>

**Use:** de-vatting

**Benefits:**

- ◆ sets the colour
- ◆ prevents oxidation
- ◆ increases the redox potential

### Aroma Protect<sup>®</sup>

**Use:** after AF (density 1000)

**Benefits:**

- ◆ stabilisation of aromatic compounds
- ◆ avoids oxidation