

For Making Perfect White and Rosé Wines

Most white and rosé wines suffer a continuous loss of varietal aromas and fermentation esters as they age. This loss is due to the slow oxidation of aromatic compounds and may be accompanied by a color change.

With its expertise in the oenological applications of mannoproteins, Oenobrand has developed **Final touch TONIC**. This specially selected mannoprotein-based solution contains mannoproteins for their powerful reducing and protective colloid properties. **Final touch TONIC** preserves the initial aromatic freshness of white and rosé wines as they age.

ACTION MECHANISM

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

Final touch TONIC noticeably enhances the organoleptic qualities of white and rosé wines, whilst preventing premature ageing of their aromas.

Over time, wines treated with **Final touch TONIC** are fresher, have greater aromatic intensity and a punchier taste. Mannoproteins' protective colloid properties also contribute to the tartaric stability of wine. In all cases, laboratory stabilization tests must be carried out beforehand.

USE AND DOSAGE

Final touch TONIC is completely soluble and can be added directly to wine at a rate of 20-40 ml/hl. Add homogeneously to white and rosé wines just before bottling.

Final touch TONIC retains its properties and works in perfect synergy with the usual additives used to make still white and rosé wines.

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

COMPOSITION, PACKAGING AND STORAGE

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

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

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

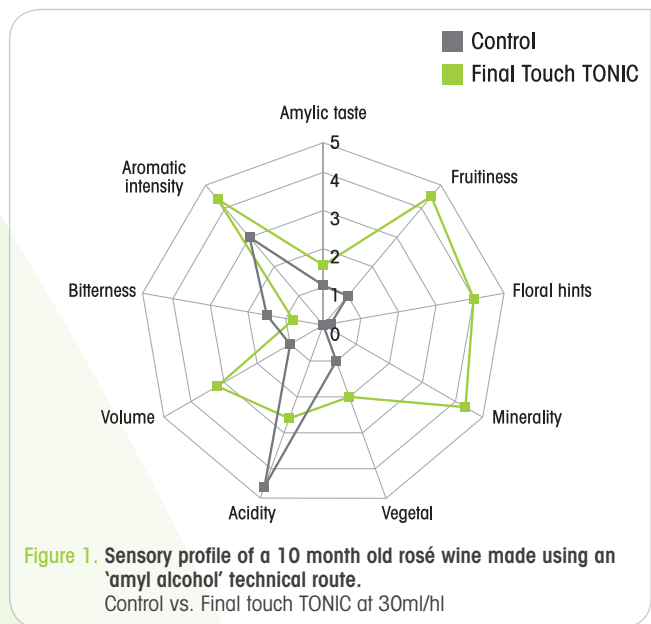


Figure 1. Sensory profile of a 10 month old rosé wine made using an 'amyl alcohol' technical route. Control vs. Final touch TONIC at 30ml/hl

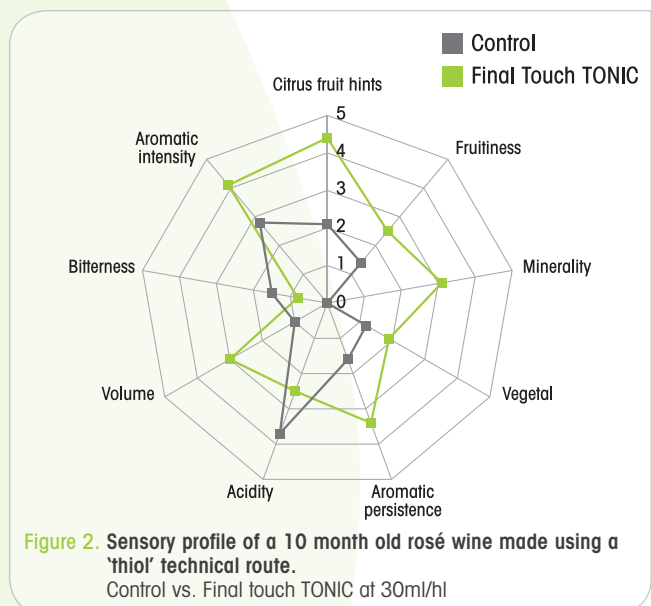


Figure 2. Sensory profile of a 10 month old rosé wine made using a 'thiol' technical route. Control vs. Final touch TONIC at 30ml/hl

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.

OENOBRANDS SAS

Parc Agropolis II - Bât 5
 2196 Boulevard de la Lironde
 CS 34603 - 34397 Montpellier Cedex 5
 RCS Montpellier - SIREN 521 285 304
info@oenobrand.com
www.oenobrand.com

DISTRIBUTED BY: