



For Making Perfect Sparkling Wines

Sparkling wine producers often tell us they need to guarantee the quality of their wines throughout the marketing process in what is a very demanding market.

Oenobrand, expert in oenological applications of mannoproteins, has launched **Final touch POP**. This is a unique, mannoprotein-based solution, specially formulated to improve the quality of sparkling wines.

Final touch POP noticeably enhances the organoleptic qualities of sparkling wines, while also preserving their elegance, freshness and balance. The fermentation aromas and minerality of wines treated with **Final touch POP** remain predominant during ageing and storage. The development of oxidative aromas (hints of very ripe fruit, nuts, and honey) is attenuated and tannins are less astringent.

ACTION MECHANISM

Final touch POP consists of mannoproteins with specific properties, which contribute to wine's colloidal balance, helping to improve its structure and giving it higher-quality bubbles. **Final touch POP** improves the softness of the wine and promotes its aromatic expression and persistence.

Final touch POP is in liquid form, so acts instantly and has a long-term effect.

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 POP is completely soluble and can be added directly to wine at a rate of 20-40 ml/hl.

Add homogeneously to sparkling wines after the second fermentation, immediately before bottling (Charmat method), or to the dosage of liqueur added after degorging (traditional method).

Final touch POP retains its properties and works in perfect synergy with the usual additives utilized to make sparkling wines.

COMPOSITION, PACKAGING AND STORAGE

Final touch POP is a specific mannoprotein fraction extracted from the yeast *Saccharomyces cerevisiae* and preserved in liquid form.

Final touch POP 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 and store in a cool place after opening.

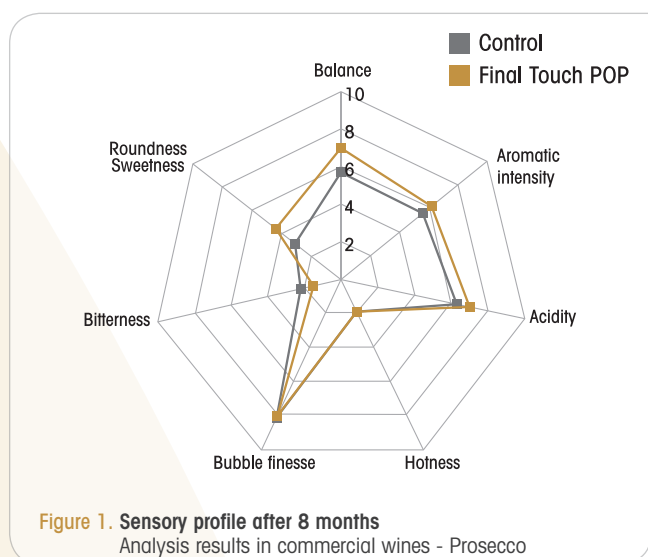


Figure 1. Sensory profile after 8 months
Analysis results in commercial wines - Prosecco

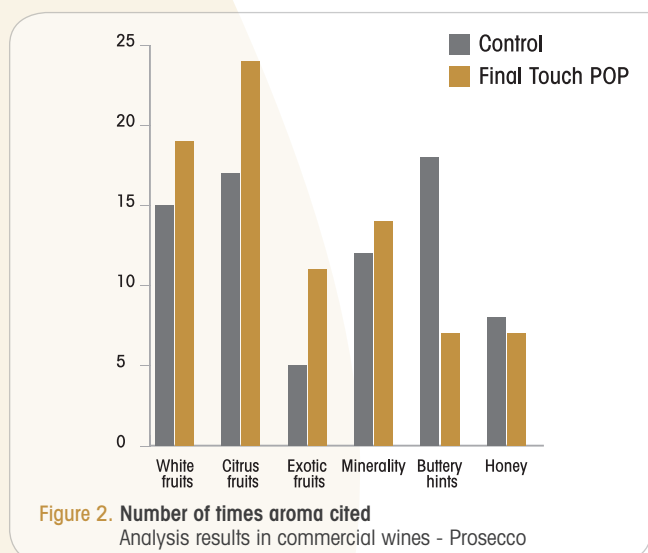


Figure 2. Number of times aroma cited
Analysis results in commercial wines - Prosecco

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