

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.

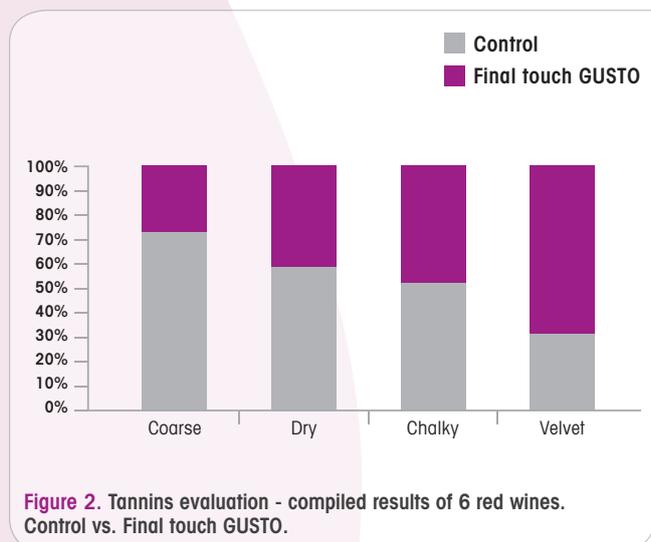
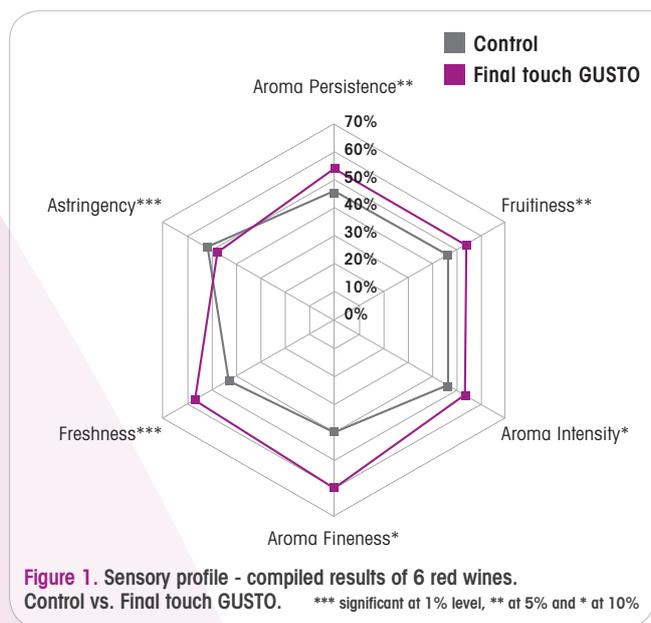
For optimal aroma protection, we recommend protecting wine against oxidation during the preparation and bottling stages.

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.

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

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