



SUBLIWHITE®

Combination of grape tannin specifically developed for clarification, stabilization and balance of white and rosé wines



Enables optimized clarification of white wine after alcoholic fermentation

Maintains the fruity, floral and freshness character

Gets rid of the vegetal character according to the grape variety



OENOLOGICAL OBJECTIVES

- **SUBLIWHITE®** is made of a blend of tannins selected for their antioxidant properties and their low astringency. Commonly used for red wines, the addition of tannins is far less widespread in white or rosé wine elaboration. However, white wines are faced with the same problems : oxidation, unfavourable colour development, reduction, etc...
- After several years of mini-vinification and cellar experiments, we have developed **SUBLIWHITE®**, a product adapted and optimized for white or rosé wine elaboration.
- Conserves the yellow-green component of the colour.



DOSAGE & APPLICATION

5 to 15 g/hL.

SUBLIWHITE® has to be used very early, before addition of yeast to protect aromatic components. Indeed, those are released by the yeast at the start of alcoholic fermentation or on wine.



PACKAGING



**1 KG
5 KG**



INSTRUCTIONS FOR USE

Dissolve **SUBLIWHITE®** in 10 times its weight of must or wine.
Add to the volume to be treated. Ensure proper homogenization.

Precautions for use :

For oenological and specifically professional use.
Use according to current regulation.



STORAGE

Store unopened package away from light in a dry and odourless area.
Opened package : use rapidly.

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