



Aroma T'N'T

Aroma T'N'T is a very efficient tool for the revelation and stabilisation of aromas in white and rosé wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Mix of inactivated yeasts (*Saccharomyces cerevisiae*) naturally rich in glutathione and its precursors and β -glycosidase enzymes.
- ◆ **Enological benefits:** Aroma T'N'T has several benefits. Firstly, **β -glycosidase** enzymes **release aromas** from their glycosylated precursors (terpenes, C-13 norisoprenoids).

The addition of inactivated yeasts that are rich in glutathione **protects** all of the wine's aromas, and particularly those that are most sensitive (**thiols**), against oxidation. **Glutathione** (GSH) is a sulfurous tripeptide that is a natural component of living cells. It has a strong reducing capacity and plays an important role in preventing oxidation.



DIRECTIONS FOR USE

- ◆ Dissolve in 10 times its weight in water or wine, add to the wine and mix well. The treatment may be carried out after the 1st third of the alcoholic fermentation and during maturation. It may be advisable to stop the enzymatic reaction by adding 10 g/hL of bentonite (Bentosol Protect) once the desired aromatic profile has been obtained.
- ◆ **Dosage:** 20 to 40 g/hL.



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & color:** Light beige powder

LIMITS

- ◆ **Lead:** < 2,5 ppm
- ◆ **Mercury:** < 1 ppm
- ◆ **Arsenic:** < 3 ppm
- ◆ **Cadmium:** < 1 mg/kg

COMPOSITION

- ◆ **Maltodextrin:** Granulation support
- ◆ **Polygalacturonases (pectinase):** $\geq 2\ 600$ AVJP/g
- ◆ **β -glucosidase:** ≥ 400 BDG/g

MIROBIOLOGICAL

- ◆ **Salmonella:** Absence/25g
- ◆ **Escherichia coli:** Absence/25g
- ◆ **Coliforms:** < 10^2 UFC/g



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.