



Subli'Sense®

Subli'Sense® is a blend of mannoproteins and arabic gum which have been specially selected to add softness, smoothness and balance the tannins.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Solution of gum arabic and *Saccharomyces cerevisiae* yeast mannoproteins. Contains sulphites (E220).
- ◆ **Enological benefits :** Subli'Sense® is produced using gum Arabic and mannoproteins from selected yeasts, to improve wines' colloidal stability and organoleptic qualities:
 - increases **smoothness**
 - coats tannins
 - improves **softness** and **length** on the palate

Subli'Sense® has little effect on the clogging index or CFLA (Lamothe-Abiet Filtration Criteria). The mannoproteins also help in artrate stability.

Complies with the OIV's Oenological Codex and EU regulation n°53/2011 (that modifies EC regulation n°606/2009).



DIRECTIONS FOR USE

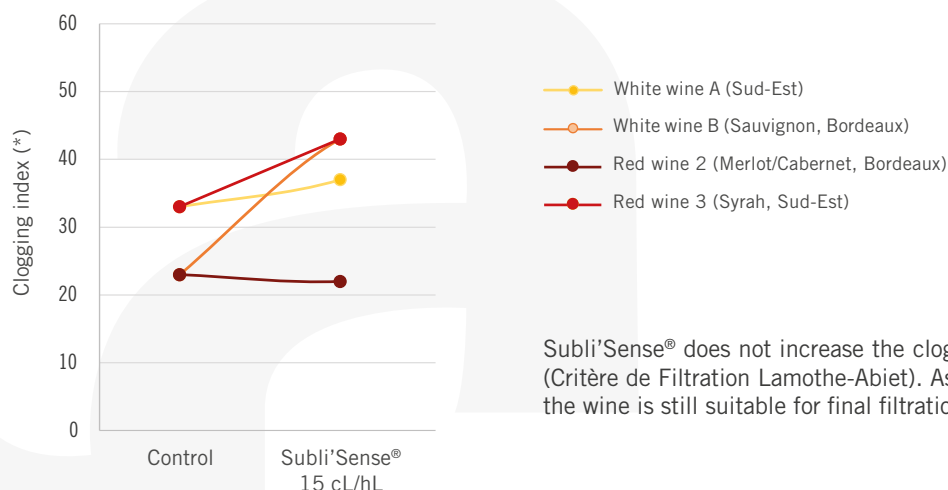
- ◆ Add while mixing during a pumpover, prior to the final filtration, or inject using a dosing pump during bottling.
- ◆ **Recommended dosage:** 10 to 15 cL/ hL. The optimal dosage should be determined by a laboratory trial or under the guidance of your consultant. **Maximum legal dosage (EU regulation):** 15 cL/hL.



TRIAL RESULTS

1. EFFECT OF SUBLI'SENSE® ON FILTERABILITY

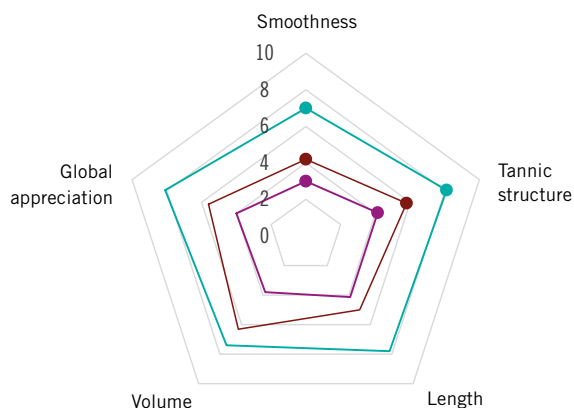
*performed on 0,45 micron Pall nylon membrane



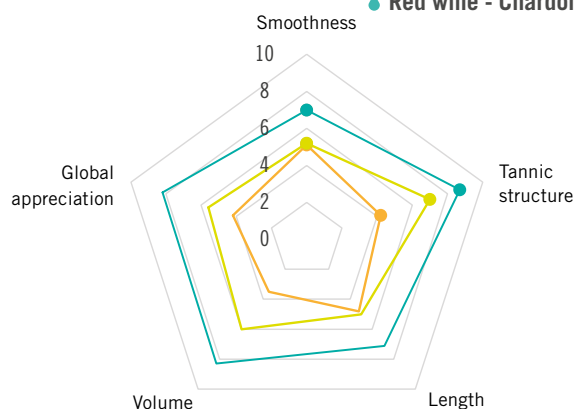
Subli'Sense® does not increase the clogging index or the CFLA (Critère de Filtration Lamothe-Abiet). As the tests demonstrate, the wine is still suitable for final filtration.

2.TASTING RESULTS

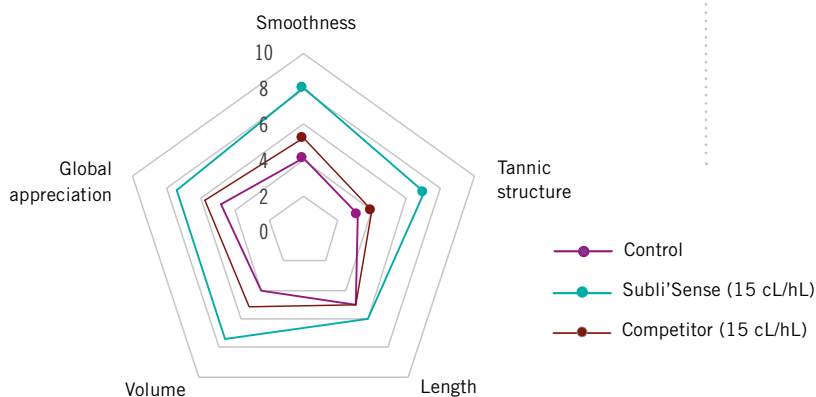
Red wine - Syrah



Red wine - Chardonnay



Red wine - Merlot



Control
Subli'Sense (15 cL/hL)
Comeptitor (15 cL/hL)

On a panel of 22 tasters, Subli'Sense® was significantly preferred on white and red wines.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Brown liquid
- **Density (g/mL):** 1080 g/L
- **Ashes:** < 2 %

LIMITS

- **Iron:** < 60 mg/kg
- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Cadmium:** < 1 mg/kg
- **Starch and Dextrin:** Absence

CHEMICAL

- **SO₂ (E220):** 1,5 g/L ± 0,25
- **pH:** 3,4 - 3,6
- **Dry extract:** < 25 %
- **Purity:** > 99,5 %

MICROBIOLOGICAL

- **E.coli:** Absence/1g
- **Salmonella:** Absence/1g



PACKAGING & CONSERVATION

- Cans of 5.5 kg (box of 4 cans) and cans of 22 kg. Containers of 100kg.
- 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.

GD/08-01-2025. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

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