

# L-A SOLUTIONS: WINES FRESHNESS



## On White and Rosé wines



### GreenFine Nature®

**Use:** at settling

- Benefits:**
- removal of oxidizable polyphenols
  - preservation of aroma precursors
  - colour adjustment

### Excellence® X-FRESH

**Use:** start of AF

- Benefits:**
- increased total acidity
  - increases the freshness
  - pH decrease



### OptiThiols®

**Use:** before AF

- Benefits:**
- stimulates the synthesis of thiols during AF
  - better preservation of thiols after FA

### Excellence® FTH ou Excellence® TXL

**Use:** when adding yeast

- Benefits:**
- reveal aroma precursors (4MSP, 3SH et A3SH)
  - good fermentation kinetics



### Aroma Protect®

**Use:** after AF (1000 density)

- Benefits:**
- stabilisation of aromatic compounds
  - avoids oxidation