

L-A L-A SOLUTIONS: WINES FRESHNESS



On Red wines

Pro Tanin R®

Use: on fresh grapes, as soon as possible

- Benefits:**
- oxidase inhibition
 - grapes tannic potential preservation
 - colour preservation

Excellence® X-FRESH

Use: vatting (raise the T° >18°C or 64°F)

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



Excellence® DS

Use: yeast addition

- Benefits:**
- respect of terroir
 - fresh fruit notes
 - colour preservation

Enozym® Red Expression

Use: beginning of AF

- Benefits:**
- reveal aroma precursors
 - bring red fruit notes and freshness



Tan Excellence®

Use: de-vatting

- Benefits:**
- sets the colour
 - prevents oxidation
 - increases the redox potential

Aroma Protect®

Use: after AF (density 1000)

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