Aleapower RED FRUIT



COMPOSITION

Saccharomyces cerevisiae yeast autolysate, aromatically active condensed and ellagic tannins, inert media (cellulose).

GENERAL CHARACTERISTICS

Appearance: beige-colored powder with typical yeast/tannin odor.

ALEAPOWER RED FR UIT increases the aromatic potential of treated musts and wines, particularly enhancing fresh red fruit notes (cherry, raspberry...).

ALEAPOWER RED FR UIT contributes to a more regular fermentation progress and promotes the maximum aromatic expression of the selected yeast thanks to its supply of amino acids and vitamins that are essential to maximize the organoleptic result.

APPLICATIONS

The use of **ALEAPOWER RED FRUIT** is recommended for obtaining alcoholic fermentations with enhanced aroma profiles on red musts and rosé musts in which intense fruity notes are sought.

It promotes the correct aromatic expression of the selected yeast strain, avoiding reductions or other aromatic deviations resulting from stunted fermentations.

It is particularly suitable in the vinification of red musts with post-maceration fermentations (thermo-vinification, desulfurization...), as well as in the frothing of sparkling and semi-sparkling red and rosé wines.

The peculiarities of **ALEAPOWER RED FRUIT** are maximized by the synergy with Aleaferm 0-12, Aleaferm FLAVOUR, Aleaferm SPARK, Aleatan Vintage FR1, Aleabois Ferm-R.

RECOMMENDED DOSAGES

10 to 50 g/hl, depending on requirements.

MODE OF USE

Disperse ALEAPOWER RED FRUIT in a small amount of wort, add to the fermenting mass and homogenize.

PACKAGES AVAILABLE

Bottle 1 kg 10 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex





Capitale sociale € 40.000,00 i.v.

