

Aleafin TEXTURE



COMPOSITION

Inactivated yeast.

GENERAL CHARACTERISTICS

Appearance: beige-colored powder with a characteristic yeast odor.

ALEAFIN TEXTURE is a refinement aid based on selected inactivated yeast. The strain used was specifically selected for its high content in mannoproteins, oligosaccharides and readily available nucleic acids.

Its use during aging to replace or supplement the natural fine lees of the wine allows the increase of perceived mouthfeel volume and flavor complexity.

APPLICATIONS

ALEAFIN TEXTURE is an ageing aid indicated for applications on red and white wines that need improved structure and volume in the mouth.

ALEAFIN TEXTURE is indicated in the ageing stage, preferably with the bâtonnage technique on:

- EMPTY AND LEAN WHITE WINES
- EXCESSIVELY ACID AND VEGETAL WHITE WINES
- UNDER-STRUCTURED RED WINES
- ALL WINES TO COMPLETE TREATMENT WITH STRUCTURING TANNINS (Aleatan Structure, Aleatan Skin, Aleatan full-Up).

RECOMMENDED DOSAGES

10-40 g/hL, depending on the products treated and the results to be obtained.

MODE OF USE

Dissolve **Aleafin TEXTURE** directly on wine, at a ratio of 1:10, then add to the mass to be treated, taking care to homogenize thoroughly.

It is always recommended that preventive small-scale testing be carried out to determine the optimal dose.

PACKAGES AVAILABLE

500 g bag 10 kg box (4 x 2.5 kg)

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

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.

