

EXTRA PM

OPTIMIZATION OF FERMENTATION

↘ OENOLOGICAL APPLICATIONS

EXTRA PM is a fermentation activator specifically intended for bottle fermentation.

This activator:

- guarantees optimal yeast activity during Traditional, Charmat, ancestral bottle fermentation
- retains membrane exchange capacities especially in the case of continuous yeast starter
- guarantees the perfect physiological state of the yeast, especially in death phase (after 2,5 kg pressure)

EXTRA PM contains inactivated yeasts that are naturally Glutathione-rich, which improves:

- the wines' aging potential in controlled conditions (limits reduction phenomena during bottle fermentation)
- conservation of varietal aromas (fruitiness)
- roundness, elegance and length in the sparkling wines produced.

↘ INSTRUCTIONS FOR USE

Put **EXTRA PM** into solution in 10 times its weight of wine and incorporate into the mixture.

The use of **EXTRA PM** must be accompanied by an addition of PHOSPHATES TITRES into the mixture, in order to secure bottle fermentation.

↘ DOSE RATE

- 10 to 30 g/hL depending on the wine's sensitivity to reduction and on bottle fermentation difficulties.

↘ PACKAGING AND STORAGE

- In 1 kg bags

Store in a dry, well-ventilated, odourless environment, at a temperature of between 5 and 25°C.

Once opened, the product must be used rapidly.