

FLASHGUM™ R LIQUIDE

STABILISATION

↘ OENOLOGICAL APPLICATIONS

FLASHGUM™ R LIQUIDE is a arabic gum solution derived from Acacia Seyal.

The use of **FLASHGUM™ R LIQUIDE** is recommended on wines that are a little hollow and lack structure, to add roundness and volume on the palate.

FLASHGUM™ R LIQUIDE can also be used out slightly dry tanins in red wines and to stabilise compounds phenolic compounds in the mouth.

↘ INSTRUCTIONS FOR USE

- Bottling

FLASHGUM™ R LIQUIDE must be added to clarified wines before bottling.

- Before filtration (filtration higher than $0,65\ \mu\text{m}$)

FLASHGUM™ R LIQUIDE should be added to the wine 72 hours before filtration, homogenising carefully.

We recommend deferring any further addition of finishing products for at least 48 hours to avoid interactions and the risk of precipitation.

↘ DOSE RATE

- 4 to 11 cL/hL.

Legal dose limit: 30 g/hL, i.e. 11 cL/hL.

NB: This dose limit is cumulative and applies to the use of all products containing gum arabic throughout the process.

↘ PACKAGING AND STORAGE

- 1 L, 5 L, 22kg.

Store in dry, well-ventilated premises, free from odours, at a temperature between 5 and 25°C.

Once opened, this product must be used quickly.