

LEMON™ *a product from the range* INFINITY∞

TANNINS

Innovative formulation of lemon tannins, preserving the freshness and elegance of wines.

↓ OENOLOGICAL APPLICATIONS

INFINITY LEMON™ is composed of ellagic tannins obtained using a high technology extraction process and a strict selection of lemon trees.

INFINITY LEMON™ prevents wine from oxidation by means of its anti-radical capacity, i.e., its ability to combine dissolved oxygen. Depending on the stage of addition, it helps with clarification.

The use of INFINITY LEMON™ preserves the fruity aromatic intensity of wines, prolonging their freshness and elegance.

↓ INSTRUCTIONS FOR USE

Dissolve INFINITY LEMON™ in 10 times its own volume of wine. Stir, then incorporate into the wine or the dosage liqueur. Be sure to mix properly.

It is recommended to carry out preliminary lab trials to determinate the best dosage.

↓ DOSE RATE

- White or Rosé wines: 0,5 to 2 g/hL
- Red wines: 2 to 5 g/hL
- Sparkling wines: 0,5 to 2 g/hL

↓ PACKAGING AND STORAGE

- 500 g, 1 kg

Store in a dry, well-ventilated place, free of odours, at a temperature between 5 and 25 °C.
Once made up, the solution must be used within one day.

INFINITY LEMON™

A truly innovative tannin : it protects wines through by its anti-oxidant capacity and brings forth the elegance and freshness of both still and sparkling wines



Flavonoïds have been discovered in 1936 by the hungarian Szent-Gyögyi into the lemon zest.

Flavonoïds contained into the lemon are mainly Hesperidin and Eriocitrin.

These are 2 powerful anti-oxidants that can **neutralize free radicals**.

In fact, these are chemicals that can cause oxidative chain reactions (color browning, bitterness at end of mouth...)

EXPERIMENTAL RESULTS

White wine – Côtes du Rhône 2011

Sensorial analysis by an expert panel

The addition of **INFINITY LEMON™** at 2 g/hL preserves the freshness and sensory intensity without increasing bitterness perceptions.

