

ultiMA^{soft}™

LEES ALTERNATIVES

Roundness and aromatic persistence.

↘ OENOLOGICAL APPLICATIONS

ultiMA soft™ is a preparation based on selected mannoproteins which significantly reduces perceptions of acidity. **ultiMA soft™** also helps to improve a wine's colloidal balance, increasing length in the mouth and sweetness. Some mannoproteins may participate in tartaric stabilization of wines.

↘ DOSE RATE AND INSTRUCTIONS FOR USE

- 5 to 25 g/hL

Initial in-bottle testing is essential to find the best dosage and to measure the impact.

Dissolve the **ultiMA soft™** in 10 times its own volume of water or wine. Its micro-granule format makes it easy to employ and effectively limits any powderiness. After addition, thoroughly blend the wine by pumping over or stirring up the lees (bâtonnage), taking care not to introduce oxygen. Being totally soluble, **ultiMA soft™** may be added directly to a wine.

Thanks to its instantaneous action, the wine may be treated immediately before bottling. However, it's better to add **ultiMA soft™** before the filtration.

Reminder: before tangential microfiltration, the treated wine is generally considered as having to have the following characteristics: blocking index < 10 and turbidity < 1NTU.

↘ CHARACTERISTICS

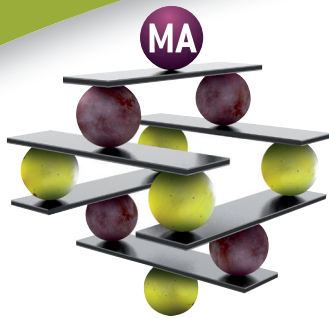
- Mannoproteins origin: *Saccharomyces cerevisiae*.
- Gum arabic: plant polysaccharides.
- A solid micro-granular preparation, 100% soluble in usual recommended doses. When pre-diluting **ultiMA soft™** in 10 times its volume of water or wine, slight cloudiness may form which will disappear when the product is incorporated in the total volume to be treated.

↘ PACKAGING AND STORAGE

- 500g, 1 kg

Store in a cool, dry, odourless place between 5°C and 25°C.

After opening, close the sachet properly and keep it free from air and humidity for optimum conservation – maximum one month. Once prepared, the preparation must be used within the day.



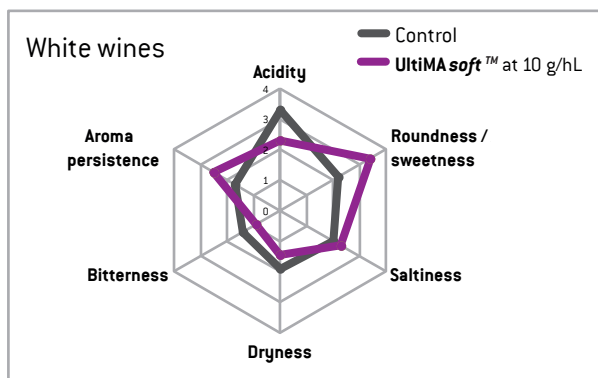
ultiMA soft™

Changing the balance

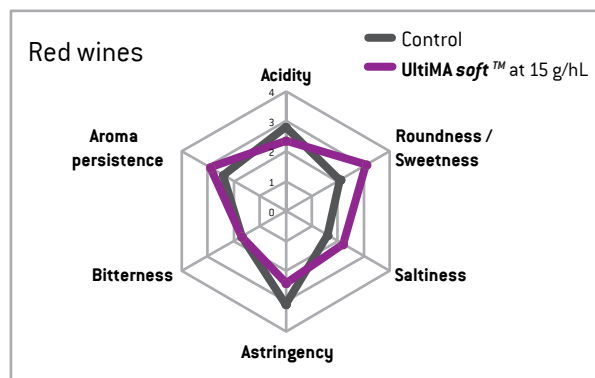
The tendency of **ultiMA soft™** to contribute to a wine's saltiness, together with its colloidal effect, gives it a very significant sensorial impact.

For both red and white wines, our trials have shown that **ultiMA soft™**, in low concentrations, helps shift the acidity/dryness balance towards roundness, sweetness and aromatic persistence.

Even so, the wine's bouquet and character are preserved and respected.



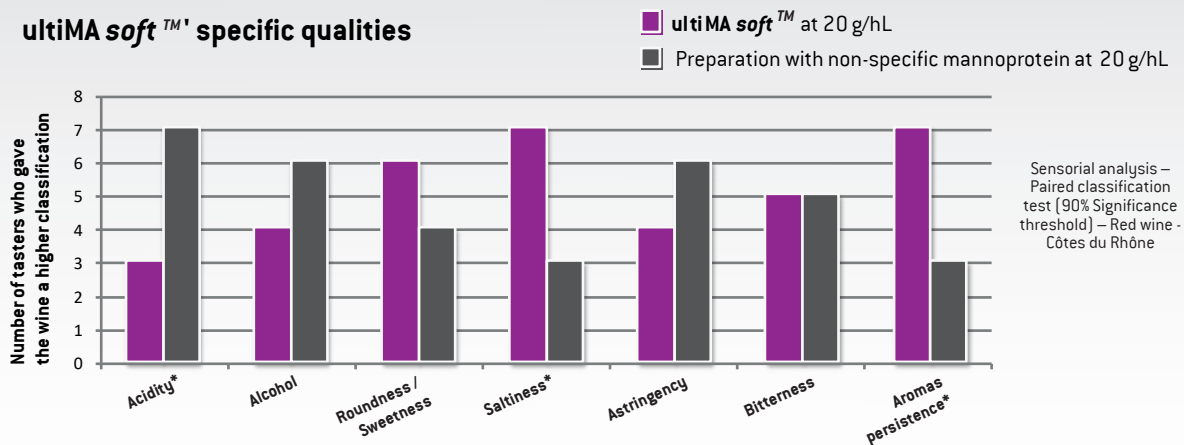
Wine test: Sensorial analysis results – White wine - Gros plant



Wine test: Sensorial analysis results – Red wine - Côtes du Rhône

A preparation rich in specific mannoproteins

ultiMA soft™ specific qualities



ultiMA soft™ uses a special formula, specifically selected for its effect on colloidal balance. By comparison with other preparations, it primarily aids the perception of saltiness and length in the mouth, whilst simultaneously, and even more significantly, reducing the sense of excessive acidity.