

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, volume on the palate and «sweetness».

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 µm)

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

↘ DOSE RATE

- 4 to 11 cL solution per hL of wine.

↘ PACKAGING AND STORAGE

- 1 L, 5 L, 22kg, 1100kg

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.