

SUCRAISIN MCR LIQUEUR TIRAGE

VARIOUS

A Rectified Concentrated grape Must intended for finishing liqueurs

↘ OENOLOGICAL APPLICATIONS

This Rectified Concentrated Must (RCM) is prepared from grape juice from which all the 'non-sugar' components have been extracted; it is perfectly neutral.

The legislation authorises the use of rectified concentrated must as a means of providing sugar when preparing finishing liqueurs.

Preparation method:

Grape pressing → Sulphites addition → Preserved must → Concentration → Rectification → Filtration

SUCRAISIN MCR LIQUEUR DE TIRAGE ↵

↘ CHARACTERISTICS

• Concentration :	63,0 D° Brix	• Sugar per litre :	843.8 g
• Potential Alcohol:	50°12	• Density :	1,3121

↘ DOSE RATE

The use of **SUCRAISIN MCR LIQUEUR DE TIRAGE** is a means of rapidly preparing an evenly blended mixture of sugar + wine + yeast starter culture + riddling additives]. The RCM, consisting of only fructose and glucose, is quickly available to the yeasts.

Take care to allow for higher concentrations [843.8 g/L] when calculating the tirage bottling point and any corrections.

↘ PACKAGING AND STORAGE

- 1000L

Store in a dry environment which is well ventilated at a temperature between 10 and 15 °C.

The recommended use by date is marked on the packaging.

↘ ORGANIC WINEMAKING

Also exists as: **SUCRAISIN MCR LIQUEUR TIRAGE BIO**, a product that complies with the organic manufacturing rules laid down in the CE Regulation 834/2007. During its preparation, there is no pasteurisation phase.

It complies with organic production methodology.