

ultiMA Ready Life™

LEES ALTERNATIVES

Roundness and aromatic persistence

↓ OENOLOGICAL APPLICATIONS

UltiMA Ready Life™ is a selected mannoprotein-based solution™ which in particular interacts with the aromatic compounds of the wine.

UltiMA Ready Life™ also helps to improve colloidal balance of the wine, mouth length and sweetness. In general, certain mannoproteins contribute to tartaric stabilization of wines.

↓ DOSAGE AND IMPLEMENTATION

- Dosage: 20 - 150 mL/hL

Prior tests in bottles are preferable to optimize treatment dosage and judge the effect.

Add **ultiMA Ready Life™** in a quantity of water or wine twice its volume. As it is in liquid form it is easy to use.

After incorporation, homogenize the wine through mixing by pumping over or stirring, avoiding oxygenation.

Totally soluble, **ultiMA Ready Life™** is added directly to the wine. Its instantaneous effect ensures that wine is treated immediately before bottling. However, to avoid any risk of turbidity, the addition of **ultiMA Ready Life™** is recommended 24 hours before pre-bottling filtration. It is also advisable to carry out a laboratory-based test of the wine's filterability with the chosen dosage before using the product in the total volume of the wine.

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

For wines vinified using the traditional method, **ultiMA Ready Life™** is introduced directly into the dosage liqueur prior to dispersal. **UltiMA Ready Life™** does not produce racking. A preliminary test is therefore recommended.

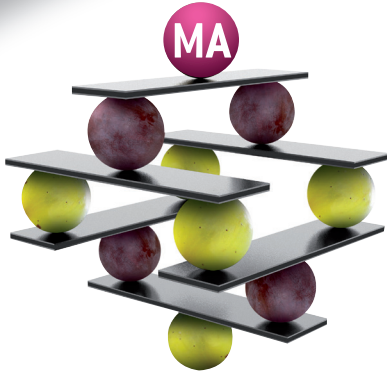
↓ CHARACTERISTICS

- Origin of mannoproteins: *Saccharomyces cerevisiae*
- Preservatives: E220 sulphur dioxide (< 0.25%)
- Ultima Ready Life is a liquid formulation.
- Presence of plant polysaccharides (gum arabic).
- The presence of cloudiness/particles in the product is not a defect and may be noted after going through low temperatures. Any cloudiness is reversible after shaking at T° > 20°C and in no way affects the quality of the product.

↓ PACKAGING AND CONSERVATION

- 1L, 5L

Store in a cool, dry, odourless place between 5°C and 25°C. Once is open, the product must be used rapidly and cannot be conserved.



ultiMA Ready Life™

The art of balance

Shifting colloidal balance

Thanks to its specific mannoprotein fraction **ultiMA Ready Life™** is able to positively interact with aromatic fraction of the wine, allowing a longer aromatic shelf life of the wine.

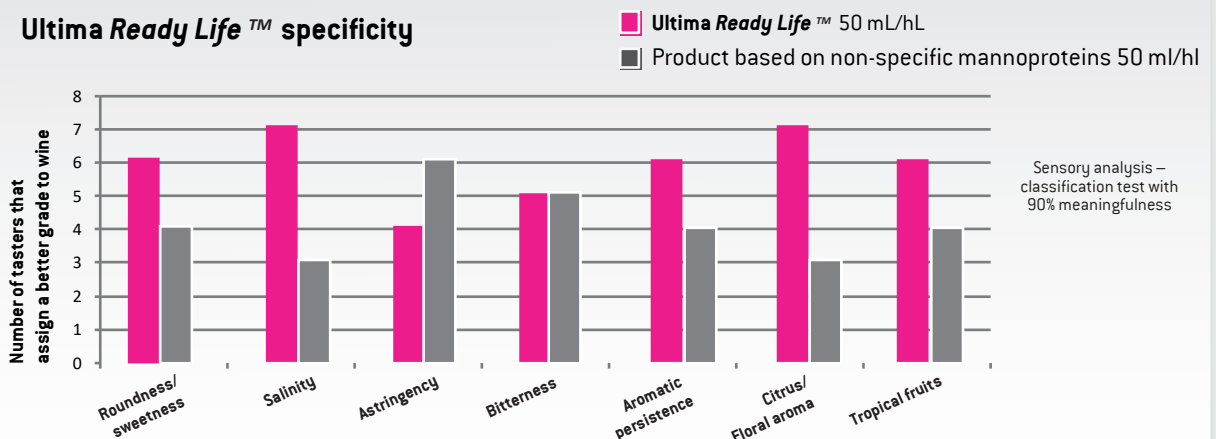
The contribution to the wine salinity and its colloidal action give to **ultiMA Ready Life™** an extremely interesting sensory impact.

The tests performed has shown that **ultiMA Ready Life™** allows, at low concentration, to shift the balance from acidity and dryness towards roundness, sweetness and aromatic persistence.

However, this process does not affect the wine's bouquet which is preserved and respected.

A PRODUCT RICH IN SPECIFIC MANNOPROTEINS

Ultima Ready Life™ specificity



UltiMA Ready Life™ is a specific product, selected for its specific interaction with aromatic fraction. Compared to other products, it better improves the aromatic persistence and mouth length, reducing, at the same time, strong acidity sensation.