

MP HIMALAYA

Organic preparation based on selected yeast derivative, for wine finishing phases

DESCRIPTION

MP HIMALAYA is a specific product based on yeast derivative specially selected for aging all types of wine. Rapidly releases high quantities of cell wall polysaccharides and reducing peptides (GSH).

The addition can be made starting from the end of vinification and throughout the entire aging period. In sparkling wines and spumante wines produced with the Charmat method (autoclave), it can be used both before and after foam formation depending on the oenological objective.

MP HIMALAYA:

- Provides notable sapidity and minerality with consequent taste persistence
- Allows balancing of REDOX equilibrium
- Enriches wine with polysaccharides with positive consequences on tartaric and protein stability
- Brings improvement in tactile perception in the mouth
- Significantly reduces the perception of astringency in red wines
- Protects wine from oxidation and preserves the organoleptic profile
- Valid alternative for reducing SO₂ use
- Is a powerful adsorbent of sulfur aromas (mercaptans) and vegetal notes
- Improves perlage quality in sparkling wines and spumante

COMPOSITION

Autolyzed yeast and yeast hulls.

INSTRUCTIONS FOR USE

Disperse **MP HIMALAYA** in a volume of 5-10 times its weight in water or directly in wine.

Mix well creating a homogeneous suspension and add to the wine ensuring perfect dispersion in the container. The use of an agitator is recommended.

DOSAGE

Dose: 5 to 30 g/hl

PACKAGING

1 kg packages

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 mesi from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.