

MP AROMA

Organic preparation based on selected inactive yeast, designed for white wine vinification

DESCRIPTION

Preparation based on inactive yeast specific for white wine vinification. Enriches the medium with cell wall polysaccharides, amino acids that are aroma precursors, and yeast reducing metabolites such as natural glutathione (approximately 2.7%), capable of blocking oxidative reactions in a stable manner.

Increases the synthesis of volatile thiols by yeast.

The product appears as a beige-colored powder.

COMPOSITION

Inactive yeast and yeast hulls.

USE

The recommended time for use is on free-run must from the press or on clean must after clarification.

INSTRUCTIONS FOR USE

Disperse MP Aroma in a volume of 5-10 times its weight in water or directly in the must.

Mix well creating a homogeneous suspension and add to the must to be fermented.

DOSAGE

In must, after pressing: 10-40 g/hl

In aging and refermentation: 5-10 g/hl

PACKAGING

1 kg and 10 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 months 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.