

ABSOLUTE MV

VINIFICATION - CLARIFICATION

Poly-composite product designed to reduce the amount of pesticides found in musts and wines

WINEMAKING APPLICATIONS

ABSOLUTE MV is a compound made from charcoal, yeast cell walls, bentonite and yeast proteins that adsorb the pesticide residues that can compromise the alcoholic fermentation process by adversely affecting the metabolic processes of the yeast. **ABSOLUTE MV** has been carefully formulated and balanced in order to selectively reduce the residues of all types of pesticides.

This affinity makes **ABSOLUTE MV** perfect for treating musts and wines.

ABSOLUTE MV gives you:

- cleansing of pesticide residues
- a boost to fermentation kinetics
- a reduction in the lag phase
- enhancement of the aromas produced by the yeasts

INSTRUCTIONS FOR USE

Pour one part **ABSOLUTE MV** into ten parts water. Add to the must/wine destined for treatment and leave in contact with the must/wine for 24 hours, let it settle, then separate the deposit from the liquid. (Make sure the mixture is continuously resuspended throughout the treatment).

RECOMMENDED DOSAGE

- 20 – 100g/hL

PACK SIZES AND STORAGE INSTRUCTIONS

- 1kg pouches
- 10kg sacks

The recommended date before which **ABSOLUTE MV** should be used, if stored in its original packaging, is given on the label.

Store in a dry, odourless environment at a temperature of between 5 and 25°C.