

ABSOLUTE SP

VINIFICATION - CLARIFICATION

Saccharomyces cerevisiae cell walls

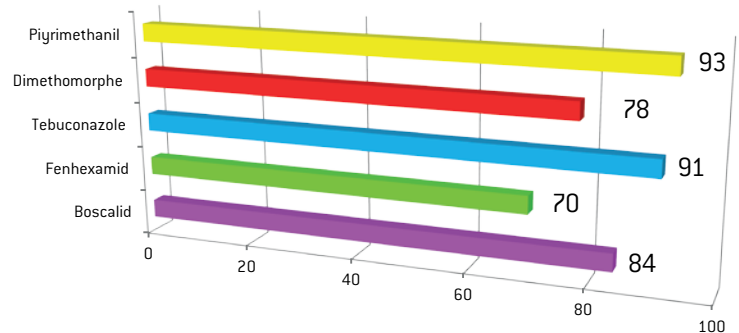
WINEMAKING APPLICATIONS

ABSOLUTE SP is made up of a mixture of *S. cerevisiae* cell walls developed specially for winemaking with the ability to adsorb any pesticide residues that could impede alcoholic or secondary fermentation processes. The yeast cell walls in **ABSOLUTE SP** adsorb any residues of plant treatments, especially those with affinity to *S. cerevisiae*. Thanks to this affinity, **ABSOLUTE SP** is perfect for preparing bases for sparkling wines.

The treatment 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

Trebbiano 2016 (alcohol 9,8%) treated with 30 g/hL
percentage removal(%)



INSTRUCTIONS FOR USE

Put **ABSOLUTE SP** in suspension in 10 times its weight in must or wine and incorporate into the wine or must before adding the yeast culture.

RECOMMENDED DOSAGE

- 20 – 40g/hL (40g/hL is the maximum allowed by law)

PACK SIZES AND STORAGE INSTRUCTIONS

- 1kg pouches
- 10kg sacks

The recommended date before which **ABSOLUTE SP** 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.