

ultiMA Ready Fizz

LEES ALTERNATIVES

Optimisation of the taste perception of sparkling wines made using the tank method.

↓ OENOLOGICAL APPLICATIONS

UltiMA Ready Fizz is a solution made with selected manno-proteins which balances out the creamy sensation and perception of freshness linked to the fizziness of wines made using the Charmat method. **UltiMA Ready Fizz** contributes to the full-bodied flavour and long finish of these wines, limiting the aggressive taste of the bubbles and supporting the elegance of the fizz.

UltiMA Ready Fizz has been designed to fully respect the aromatic purity and expression of wines produced using the tank method. It can also help stabilise the bubbles.

Some manno-proteins contribute to the tartaric stabilisation of the wines.

↓ DOSAGE AND IMPLEMENTATION

- Dosage: 5 to 20 cL/hL

It is preferable to carry out prior tests in bottles to optimise treatment dosage and judge its effect. After incorporating, mix the wine well by pumping over or stirring, but without oxygenating. Totally soluble, **UltiMA Ready Fizz** is added directly to the wine.

It works instantaneously, meaning that the wine can be treated immediately prior to bottling.

In order to avoid any risk of cloudiness, however, it is recommended that **UltiMA Ready Fizz** be added 24 hours prior to filtration before bottling. It is also preferable to carry out a wine filterability laboratory test with the chosen dosage before using the product in the total volume of wine.

Reminder: before tangential microfiltration, it is generally considered that the treated wine should have the following characteristics: blocking index < 10 and cloudiness < 1 NTU.

For wines made using the traditional method, **UltiMA Ready Fizz** should be introduced directly into the dosage liqueur before dispersal.

↓ CHARACTERISTICS

- Origin of mannoproteins: *Saccharomyces cerevisiae*
- Preservatives: E220 sulphur dioxide (< 0.25%)
- 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.