



# BÂTONNAGE Plus Texture

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Develops body, stabilizes wines, and protects aromas.

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## → TECHNICAL DESCRIPTION

**Bâtonnage Plus Texture** is a yeast derived product capable of providing a longer finish and a sensation of "sweetness" due to its high peptides concentration. In the making of red

and rosé wines, it helps softening the phenolics and to stabilize the color preventing its precipitation and the oxidation of anthocyanins.

In white wines it contributes to the richness and complexity of sur lie characteristics, and it helps protecting the color and the aromatic from oxidation. In fact **Bâtonnage Plus Texture** is naturally rich in glutathione and cysteine, which are able to react quickly and effectively with oxygen, thus enabling to preserve the pleasant fruity and varietal characteristics of freshly fermented wines.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Pure yeast derived product.

## → DOSAGE

10-40 g/hL.  
1-3 lbs./1000 Gal.

## → INSTRUCTIONS FOR USE

Re-hydrate in warm water (35°C/95°F) or wine, for 1/2 hr. before mixing. Then add directly to the tank or barrel. Once homogenized it doesn't need further stirring. Some particles derived from the yeast cells are not completely soluble so a good racking or filtration are needed before bottling. Wait at least two weeks before sterile filtration.

## → STORAGE AND PACKAGING

**Bâtonnage Plus Texture** can be stored at room temperature and low humidity for two years.

20 kg bags.

