BÂTONNAGE Plus 150 KD

sur lies maturation agent

ALLERGEN FREE

GMO FREE

⇢ TECHNICAL DESCRIPTION

Bâtonnage is a traditional oenological technique used for the obtainment of full-bodied and harmonious wines with intense and varietal aroma. It involves leaving wine in contact with fermentation lees for several months while re-suspending it periodically through gentle stirring.

This procedure slowly brings about the lysis of the yeasts cell, thus releasing polysaccharides and other compounds into the wine, which contribute to its overall taste complexity and physical-chemical stability.

Extended lees contact with wine is not free from hazards as it may result in undesired organoleptic alterations, such as the appearance of reduced odours or increases in volatile acidity. This physical-chemical reaction also requires a certain period of time and cannot be hurried.

The Bâtonnage Plus range makes the yeast cells noble constituents immediately available in the form of large quantities of neutral polysaccharides which modify, strengthen and ennoble the colloidal structure of wine. The different parts of the yeast cell contribute different benefits to wine production as can be seen below.

The AEB Bâtonnage Plus range provides solutions for short or long term use and includes products that may be used up to a week before bottling if enhanced body or structure is desired. The main benefits of the Bâtonnage Plus range include: Increase the intensity and aromatic persistence of young wines; Enhancement of mouthfeel, making the wine more harmonious and full bodied; Protection against oxidation; Prevent risks linked to prolonged lees contact; Stabilisation of colours.

Add **Bâtonnage Plus 150 KD** post fermentation for red wine or during refinement to increase mouthfeel and body. It prevents the appearance of orange hues.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls.

The many outstanding properties of the Bâtonnage Plus line are first and foremost due to their ability to release significant amounts of neutral polysaccharides from yeast cells, which modify and ennoble the colloidal fraction of wines.
The immediate availability of the entire cellular content of these yeasts, and in particular of the polysaccharides, increases the tactile stimuli on the mucous membranes of the mouth, which become more intense and give wines a richer body, greater breadth and volume.
The aggressiveness on the oral mucosa, which is frequently found in wines with an acidity or roughness excessive, is always accompanied by a deficiency in colloidal structure, which the Bâtonnage Plus are able to correct by originating softer and rounder wines.

Reference: BATONNAGE_Plus_150KD_TDS_EN_2150124_OENO_Italy

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BÂTONNAGE Plus 150 KD

Numerous experiments allow us to claim that almost all the aromas present in wine are «incorporated» in the colloids, that is, in the component that Bâtonnage Plus enhance the most. In some Bâtonnage Plus the presence of ellagic tannins, the same tannins that are yielded by the barriques, prevents the formation of free radicals and their devastating oxidizing effect. This makes it possible to prevent the onset of light taste in white wines and to avoid the increase of orange tints in red wines, thus obtaining wines with a more stable and chromatically pleasant color.

Bâtonnage Plus 150 KD makes the taste of wine more velvety, harmonious and full-bodied; increases the intensity and aromatic persistence of young wines and maintains them over time; performs a protective action against oxidation; preserves color; avoids the risks associated with prolonged contact with lees; and reduces, by up to 50 percent, the doses of bentonite needed for protein stabilization.

⇢ DOSAGE

10-40 g/hL.

⇢ INSTRUCTIONS FOR USE

Add the product to new wine while still fermenting or during storage. Stir in order to homogenize the product until the desired taste enhancement is achieved. For good homogenization it is advisable to leave the product in contact with wine for a few days.

⇢ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.
20 kg net bags.

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