



# BÂTONNAGE Plus Rondeur

Refining aid to enhance the wine aromatic intensity



## → TECHNICAL DESCRIPTION

Yeasts derivatives are a rich resource of natural compounds, contributing to enhance wines' quality and to make them more appreciable by consumers.

Mannoproteins and polysaccharides improve the body of the wines. In red wines, the interaction between yeast polysaccharides and grape tannins enables to soften and round off tannic sensations, giving the wine taste a sensation of further richness and concentration.

In white and rosé wines, it has been widely shown that yeast polysaccharides are fundamental to obtain a higher pleasantness and gustative fullness. Some nitrogen compounds act as strong antioxidants. Yeasts are rich in natural compounds, such as glutathione and cysteine, which are able to react with oxygen very effectively and quickly, thus enabling to preserve the pleasant fruity and varietal sensations characteristic of wines just fermented, even in bottled wines.

On the basis of these considerations and the advanced knowledge about oenological yeast strains, AEB Group set up innovative production systems, based on strictly controlled and specific physical processes. The utilization of pure raw materials and the most proper oenological yeasts, enabled to obtain **Bâtonnage Plus Rondeur**, a preparation rich in mannoproteins and nucleotides, able to enhance wines' body and the after-taste pleasantness.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls.

## → 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.

1 kg net packs in cartons containing 4 kg.  
5 kg net bags.

