



# ELEVAGE Sweet

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 Aging product that contribute to give structured and well balanced wines  
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## → TECHNICAL DESCRIPTION

Maturation or refinement is a very important stage of the wine making process. The colour of wines should remain lively and stable over time, tannins should develop appropriately and contribute to give structured, well balanced wines. **Eleavage Sweet** is an innovative product based on yeast derivatives and grapeseed tannin. This unique formulation has strong antioxidising power and a great ability to stabilise aromatic compounds.

Wines treated with **Eleavage Sweet** are characterised by enhanced mouthfeel and increased fullness and volume of the palate. **Eleavage Sweet** will also impart a perception of sweetness and roundness to the palate, reduce astringency and contribute structural improvement to red wines.

**Eleavage Sweet** is best added during the maturation stage of wine production but the product may also be used during finishing or close to the bottling stage in those wines where an increase in body and structure is desirable. Thanks to the supply of proanthocyanidinic tannins and mannoproteins with a recognised protective power against oxidation this product can be useful in protecting wines aged in barrel for a long period of time.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast derivatives and proanthocyanidins tannin.

## → DOSAGE

From 10 to 40 g/hL.

## → INSTRUCTIONS FOR USE

Dissolve with wine, add to the mass to be treated and homogenise.

## → STORAGE AND PACKAGING

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

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

