

AEB-NXT Balance Red

A natural and unique blend of proanthocyanidin tannins, gum arabic, and yeast derivatives to enhance the aroma, quality, and stability of de-alcoholised red wine

独特的纯天然合剂，成分为原花青素单宁、阿拉伯胶和酵母衍生物，能够增强脱醇红葡萄酒的香气、品质和稳定性

PROPERTIES

产品特质

AEB-NXT Balance Red is a natural blend of Acacia and Quebracho Tannins, Gum Arabic, and yeast derivatives.

AEB-NXT Balance Red是由金合欢树和白坚木单宁、阿拉伯胶和酵母衍生物制成的纯天然合剂。

Proanthocyanidin Tannins balance a wine's astringency and bitterness with its sweetness and fruitiness to prevent a cloying mouthfeel.

Tannins also play a role in preventing oxidative damage to enhance the wine's shelf-life.

原花青素单宁的涩味、苦味能够平衡葡萄酒中的甜味和果味，从而避免葡萄酒的口感过于甜腻滞重。
此外，单宁还可以预防氧化破坏，延长葡萄酒的适饮期。

Gum Arabic, also known as gum acacia, is a natural glycoprotein-containing heteropolysaccharide extracted from the sap of two specific African Acacia trees.

It softens the low molecular weight tannins to help lessen a wine's astringency and bitterness. It also increases the perception of body or volume and mouthfeel.

阿拉伯胶，又称金合欢胶，是由两种特定品种的非洲金合欢树中提取的杂多糖，含有天然糖蛋白。

不仅能够软化低分子量的单宁，减轻葡萄酒的涩味和苦味，还能够增加葡萄酒酒体和口感的感知力。

Yeast derivatives, which contain inactivated yeast and autolysed yeasts, help improve the sensory properties of wine, in particular aroma.

酵母衍生物，包括灭活酵母和酵母自溶物，能够促进葡萄酒的感官品质、特别是香气的形成。

WINE STYLES

葡萄酒类型

De-alcoholised red wines which are de-alcoholised using techniques such as Spinning Cone Column (SCC), Reverse Osmosis (RO) and Vacuum Distillation (VD).

采用旋转锥蒸馏塔 (SCC)、反渗透 (RO) 和真空蒸馏 (VD) 等技术进行脱醇的脱醇红葡萄酒

AROMA & FLAVOUR

香气&风味

De-alcoholised wines inherently suffer from taste unbalances. The removal of alcohol leads to over-expression of sensory descriptors such as astringency, bitterness, and sweetness.

脱醇会影响葡萄酒的感官特性。乙醇的去除会导致涩味、苦味、甜味等感官属性的过度表达。

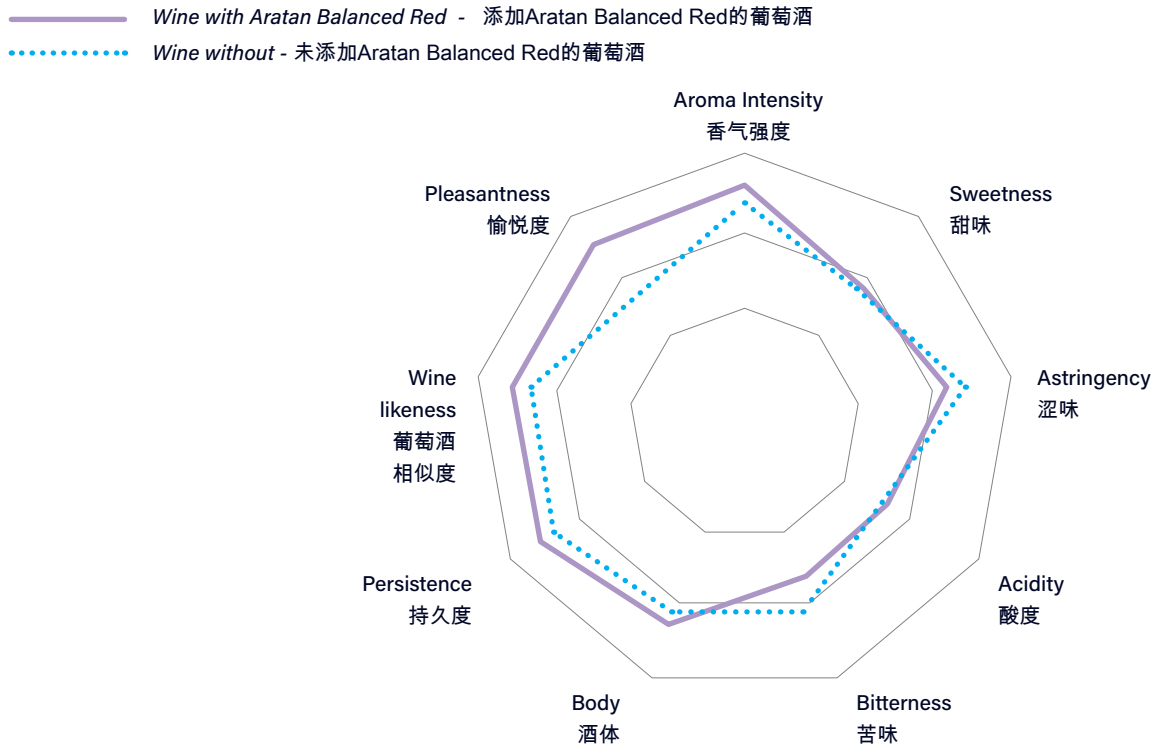
AEB-NXT Balance Red serves to re-balance the sensory attributes, body and mouthfeel in de-alcoholised wines.

AEB-NXT Balance Red帮助您重新平衡葡萄酒中正向的感官特征，使脱醇红葡萄酒酒体协调、口感圆润。

It allows winemakers to lower the sugar content of de-alcoholised wines. A lower sugar content lessens microbiological spoilage and reduces the need for additional preservatives.

帮助酿酒师降低脱醇葡萄酒中的糖分。较低的糖分能够减少微生物变质，从而减少额外防腐剂的添加。

SENSORY PROFILE 感官剖面图



DOSAGE 用量

Dissolve between 20 to 50 g/hl directly into the finished wine.
 Allow at least 48h before performing the final filtration of the wine.

将20至50克/升的水直接溶解在成品酒中。在对葡萄酒进行最终过滤之前，至少要等待48小时。

FOOD SAFETY 食品安全

This product is not a GMO.

This product is allergen-free.

Please refer to the Product Safety Data Sheet (MSDS).

非转基因产品。
 不含过敏原。
 请参阅产品安全数据表 (MSDS)。

STORAGE

储存方法

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

Shelf life is 48 months from production date.

Do not use after the expiry date shown on the pack.

存放于低温干燥处，避免阳光直射和高温。

产品保质期为生产日期起48个月。

请勿在包装所示的有效期后使用。

PACK SIZE

包装形式

AEB-NXT Balance Red is available in 500g net foil packs containing 1kg. Also available in 5kg and 10kg pack sizes.

AEB-NXT Balance Red的包装规格有：1kg /500g铝箔包、5kg /包和10kg /包。

Larger pack volumes can be ordered – contact our customer support team.

如需订购更大的包装规格，请联系我们的客服团队。

CONTACT US

联系我们

For more information, please visit us online at www.aeb-group.com or email info@aeb-group.com

如果您想了解更多，敬请在线访问www.aeb-group.com或邮件垂询info@aeb-group.com

*AEB NEXT is the next evolution in beverage for refreshing and sustainable solutions.
The AEB Group is a leader in yeast, fermentation, filtration, and eco-biotechnologies for the winemakers, brewers, cidermakers and distillers.*

AEB NEXT是饮料行业全新和可持续解决方案的下一代革新。
AEB集团是葡萄酒、啤酒、苹果酒和蒸馏酒制造用酵母、发酵、过滤、生物技术领域的领航者。

