



SOUPLANE®

Complex preparation for colloidal stabilization of wines

→ ENOLOGICAL INTEREST

SOUPLANE® is a liquid formulation of polysaccharides based on purified Verec (or Senegal) gum arabic and inactivated yeast. The specific composition of **SOUPLANE®** gives it a particular molecular distribution that, in addition to making it an excellent «protective» colloid, has the unique ability to reduce the perception of bitterness and give roundness to the wine, without affecting its aromatic qualities.

SOUPLANE® has a stabilizing effect against the precipitation of coloring substances in red wines. It also protects against protein and metallic casse (precipitation of iron and copper). It can improve tartaric stability in wines, in synergy with AMT 33 or AMT 40.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Gum arabic (E414)
- Inactivated yeast
- Ascorbic acid
- Potassium metabisulfite
- Citric acid

Product complies with the International Oenological Codex. For oenological use.

→ ADAGOLÁS

- For white and red wines: from 50 to 500 mL/hL.
- For sparkling wines:
 - Traditional method: from 50 to 200 mL per 100 bottles.
 - Closed tank: from 100 to 350 mL/hL.



SOUPPLANE®

→ INSTRUCTION FOR USE

- Mix the product well before use.
- For still wines:
 - Preferably add after the final bottling filtration using a dosing pump (especially for higher dosages).
 - Alternatively, add it directly to the wine just before the bottling filtration.
- **For sparkling wines, closed tank method:** Add after the final filtration using a dosing pump.
- **For sparkling wines, traditional or ancestral method:** Add to the liqueur d'expédition just before filtration if performed; otherwise, add half a day before disgorgement and homogenize.

→ ADDITIONAL INFORMATION

- Never add to cloudy wine and do not mix it with clarifying agents.
- Add shortly (max. 1 hour) before the final filtration preceding bottling.
- It contributes to the stabilization of wines but does not replace traditional treatments for protein and tartaric

→ STORAGE AND PACKAGING

Store in the original sealed packaging, protected from light, in a dry, odor-free place at a temperature between 10 and 20°C. Follow the expiration date indicated on the packaging. Use promptly after opening.

- 1-liter bottles in 4-liter cartons (= 4 x 1 L)
- 25 KG canister