

NEOSWEET

**Produces yeasts rich in parietal polysaccharides
to elaborate round red wines with more volume and protect the color**

CHARACTERISTICS

NEO SWEET is a yeast product rich in parietal polysaccharides. The specificity and performance of **NEO SWEET** stem from the characteristics of the yeast as well as its monitored physiological development prior to its inactivation.

NEO SWEET contributes to soften red wine tannins and participate to decrease the astringency significantly. **NEO SWEET** is particularly suited for the elaboration of round and supple red wines and protect the color.

ENOLOGICAL PROPERTIES

- Releases nutrients
- Reacts strongly with polyphenols.
- Significantly decreases the astringency.
- Develops the roundness and body of wines.

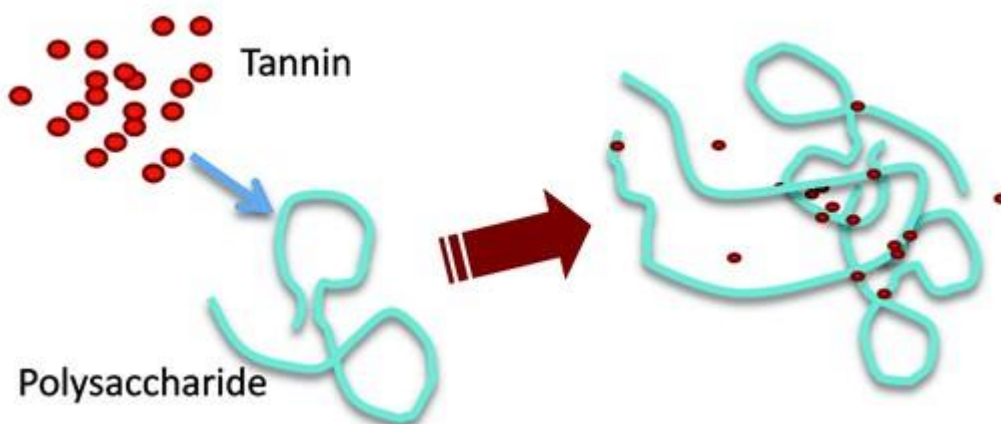


Illustration: coating mechanism of astringent tannins by parietal yeast polysaccharides.

APPLICATION FIELD

- Recommended for red winemaking

APPLICATION RATE

Recommended application rate: 15 to 30 g/hL.

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INSTRUCTIONS FOR USE

Dissolve **NEO SWEET** in 10 its weight of water.
Add to the volume to be treated. Ensure proper homogenization.

Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

1 kg bag – Box of 15 x 1 kg.
5 kg bag - Box of 3 x 5 kg.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.
Best used before BIUB date written on package

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