

Product Description

SensoVin® is a special carrier-crosslinked, instant soluble adsorbent; above all for an efficient harmonization of the successful type of wine, matching the modern consumer taste. Hightech-production technology on the one hand and high competence regarding active substances contained and beverage technology on the other hand, synergistically make SensoVin® a highly efficient and intelligent product for the treatment of wine.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Early bottling requires a quick and efficient stabilization treatment of the wines. For wine in general, but also particularly in the early stage of the wine the careful and efficient treatment with SensoVin® is excellently suited as preventive treatment, as well as for an accurate harmonization. The result is a well balanced flavour, thus brilliant wine sensory evaluation.

Product and Effect

First-class potassium milk caseinate, carefully developed PVPP in a modified form, as well as two differently adsorbing silicate active agents form this interesting compound with its supplementary properties due to the synergistic effect. White, red and rosé wines treated with SensoVin®, can develop their harmonized aroma substances fully and lasting (which is particularly important with regard to tannic and bitter taste which should be prevented, respectively eliminated, as well as pungent flavour components and oxidation reaction products).

Dosage and Application

The application of SensoVin® is simple and efficient. The product can be added directly to the tank under constant stirring, without pre-swelling or pre-mixing. The dosage required for an adequate harmonizing application depends on the individual off-taste/off-smell and its intensity. Pre-tests for the determination of the dosage are absolutely recommended. Otherwise, as a rule, the following standard guide values apply:

preventive treatment	5-10 g/100 L
slight off-flavours	5-10 g/100 L
oxidized wines	10-40 g/100 L
untypical ageing characters	20-50 g/100 L
pungent smell	25-60 g/100 L
high-coloured, oxidized wines	20-60 g/100 L

Racking should be carried out within max. 2 days, as otherwise lees from fining could be altered.

Storage

Store in a cool place and protect from moisture and foreign smell. Reseal opened packagings tightly.

Specially developed top adsorbent for an impeccable sensory evaluation in modern winemaking