

PHYLIA EXEL

Fully soluble yeast mannoproteins and yeast proteins
for tartrate stabilization and fining of wine

CHARACTERISTICS

PHYLIA EXEL results from the association of mannoproteins and other proteins from a specific yeast strain. The mannoprotein content of **PHYLIA EXCEL** allows tartrate stability for white, rosés and red wines with medium-low instability (testing recommended to determine the addition rates).

PHYLIA EXEL interacts strongly with the wine composition by decreasing the harshness and astringency of tannins in red wines as well as the sensation of acidity in white and rosé wines. The wines are silkier, their texture rounder, the aromas more complex (effect of mannoproteins).

PHYLIA EXEL efficiently refines wines just before bottling.

ENOLOGICAL PROPERTIES

- Colloidal stabilization, in particular tartrate stabilization
- Rapidly softens tannins in red wines: efficient in less than a week compared to several months of on lees ageing.
- Decreases the sensation of acidity or harshness in white and rosé wines.
- Enhances the freshness and fruitiness of wines.
- Develops complex aromas in wines.

APPLICATION FIELD

- Before bottling with white, rosé or red wines.
- To improve the global colloidal stability of the wine, namely tartrate stability
- To enhance the flavor balance of wines: corrects high acidity, aggressive tannins or a lack of volume.
- Underlines the freshness and fruitiness of wines, develops complex aromas.

APPLICATION RATE

Recommended application rate: 5 to 30 g/hL.

Maximum application rate according to current european regulations: 45 g/hL.

The amount used should not exceed 50 – 400 mg/L (GRAS Notice No.GRN 000284)

INSTRUCTIONS FOR USE

Dissolve **PHYLIA EXEL** in 20 times its weight of water or wine.

Add to the volume to be treated. Ensure proper homogenization.

Precaution for use :

Carry out trials when using **PHYLIA EXEL** before bottling and without filtration. Indeed, with certain wines with highly reactive polyphenols (essentially red wines), **PHYLIA EXEL** may lead to the formation of a slight haziness due to a fining effect.

For oenological and specifically professional use.

Use according to current regulation.

Approved for winemaking by the TTB under 27 CFR 24.250

PACKAGING

500 g bag – Box of 30 x 500 g.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free.

Once open: use quickly.

Best used before BIUB date written on package

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