

HARMONY™ CHERRY

Complexity and structure of red and rosé wines

CHARACTERISTICS

Harmony Cherry is a yeast derivative enriched with condensed tannin extracted from red fruit, specifically designed to enjoy all the advantages of *sur lie* ageing without the risks associated with fermentation lees. The unique granular shape guarantees ease of use.

APPLICATIONS

The combination of yeast polysaccharides and tannin helps to preserve the colour of reds and rosés from any degradation phenomena over time, even in the case of wines made from grapes that are not perfectly healthy. The action is enhanced by the possible combination with other tannins (e.g. Top Tan CR or Tannirouge).

The tannin present is effective in removing slight reduction defects and in restoring the correct redox potential of wines. The yeast polysaccharides increase the softness on the palate and improve the impact of the endogenous tannin.

Ageing with Harmony Cherry enhances lean red and rosé wines by improving the complexity of aromas, structure and mouth persistence.

DOSAGE and INSTRUCTIONS FOR USE

20-80 g/hl. Dissolve the product directly in the wine and keep in contact at least two weeks with periodic bâtonnage.

PACKAGING

2 kg bags.

