

HARMONY™ INTENSE

Elegance and complexity for all wines

CHARACTERISTICS

Harmony Intense is a yeast derivative enriched with oak tannin that has been medium toasted. It is a product specifically designed to take advantage of all the benefits of *sur lie* ageing without the risks associated with fermentation lees.

APPLICATIONS

Harmony Intense is used during ageing to give elegance, finesse and complexity to wines. Depending on the dosage and contact times, effects range from cleaner aromas to hints of vanilla and toasting. The structure and softness of the mouthfeel increase and the polysaccharides of the yeast help the wine's ageing and tannin harmonisation.

Harmony Intense can replace or complete the treatment with oak alternatives.

DOSAGE and INSTRUCTIONS FOR USE

White and rosé wines: 10-50 g/hl.

Red wines: 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.

