



INFINITY Class

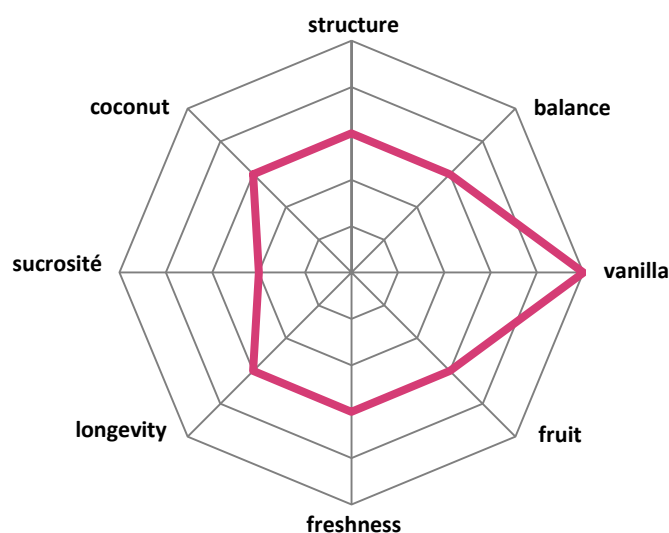
Tannin from seasoned oak

APPLICATIONS

Infinity Class is a tannin characterized by great harmony and finesse. It increases the complexity of the nose with vanilla, caramel and mocha notes as well as a subtle touch of finest oak. In mouth it increases the complexity with the flavours already found in the nose and it improves the overall balance.

It is used on both white wines and red wines during aging and final adjustments. It is very suitable for wines that have already been aged in wood.

Infinity Class also has a good sensory impact on the nose (flavour) cleanliness by removing off-flavour as reductive notes and by re-establishing the redox balance.



	Infinity Vert	Infinity Yellow	Infinity Roble	Infinity Class	Infinity Creamy	Infinity Fruity White	Infinity Fruity Red
Grapes							
Must	***	**					
Fermentation	***	*****	**			**	**
Aging	*****	***	***	*****	*****	*****	*****
Before bottling	**		*****	**	**	*****	*****

DOSAGE and INSTRUCTIONS FOR USE

2-8 g/hL according to requirements. Lower dosages for final adjustments.

Sparkling wines: 0.5-2 g/hL.

Dissolve the product in water or wine and add to the mass with thorough mixing.

PACKAGING and STORAGE

250 g jars.

Store the product in its original packing, in dry and cool conditions.



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