



INFINITY Yellow

For rich varietal characteristics in white and rosé wines

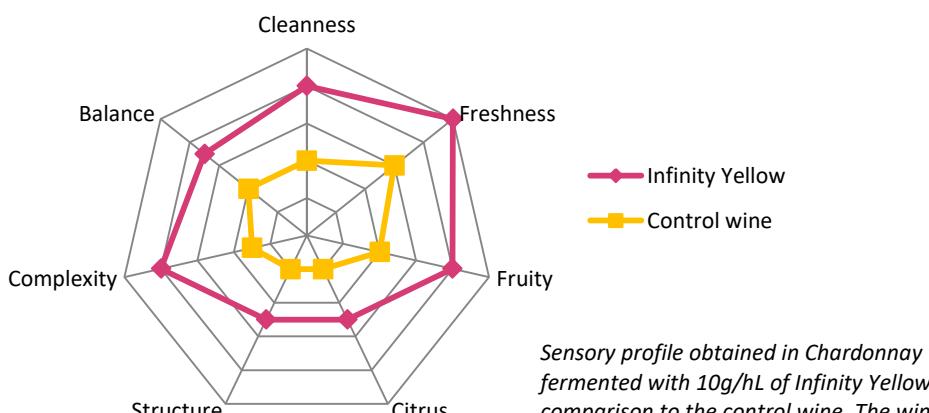
APPLICATIONS

Infinity Yellow is a tannin based solution that is rich in bound terpenes and norisoprenoids.

The addition coincides with the alcoholic fermentation and the aromatic precursors supplied enrich the sensory potential of the final wine. When Infinity Yellow is used with specifically varietal yeast, ex. Enodoc BV03 or Fervens GN, the wines at the end of fermentation are notably richer in fruit and floral notes and in some cases even citrus ones.

When on the other hand, aromatic yeasts are used it is advisable to also use Aromazina DC in order to guarantee the release of terpenes and their effect will add to that of the fermentation aromas produced by the yeast.

Infinity Yellow contributes to offer a significant increase in freshness mouthfeel, in a way that the perceived acidity increases. This "vivacity" taste sensation can be attributed to the antioxidant activity of the lemon tannins that are present. Furthermore, a positive effect on the fermentation kinetic regulation was noted during trials.



Sensory profile obtained in Chardonnay wine fermented with 10g/hL of Infinity Yellow in comparison to the control wine. The wines were tasted around 1 month after the fermentation end.

	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

In the must during fermentation: 2-10 g/hl.
2-8 g/hL. Keep in contact for 1-2 weeks.

Infinity Yellow is in liquid form with high density. In order to assure a good homogenization dissolve first in an adequate amount of water or must.

PACKAGING and STORAGE

1 kg bottles.

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



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