

HARMONY™ PASTRY

Pâtisserie and structure for all wines

CHARACTERISTICS

Harmony Pastry is a yeast derivative enriched with tannin (extracted from medium toasted oak). This product is specifically designed to take advantage of all the benefits of ageing sur lies without the risks associated with fermentation lees.

APPLICATIONS

It can be used for ageing all wines in which more complex aromas are needed. The tannins push notes of well-integrated wood and pastry on white wines while on red wines, sweet and vanilla notes stand out (and vegetal notes drastically decrease or completely disappear) it also improved body and structure.

The polysaccharides of the yeast positively affect the volume and harmony on the palate. Harmony Pastry 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.

Pour the product directly in the wine and ensure at least a couple of weeks of contact with periodic bâtonnage.

PACKAGING

2 kg bags.

