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Synonymous with QUALITY

Quality and Food Safety are two fundamental pillars of our daily activity. Implementing the international standard FSSC 22000 guarantees our commitment to offering safe, high-quality products.

The support of our laboratory accredited by ENAC in the ISO 17025 standard not only guarantees the reliability of the accredited parameters, the daily training of technicians, and the fine-tuning of equipment and methodologies but also ensures that the controls carried out on raw materials and formulated products are exhaustive and comply with the highest quality standards imposed internally.

Our commitment to research in the oenological sector is still active, and together with national and international universities, we continue to search for solutions that will help the development of this sector.

Summary of contents

Products marked with this label are SUITABLE for winemaking for vegans and vegetarians.

Products marked with this label are SUITABLE for organic winemaking according to EC Regulations 2018/848 // EC 2021/1165.

01. Microbiological control and antioxidant protection

MICROSTAB pH

Dose: 50-200 ml/hl | **Package:** 24 and 1200 kg

Microbiological stabilization of musts before AF.

- Reduces the populations of lactic bacteria and contaminating microorganisms that may alter the organoleptic qualities.
- Does not interfere with the fermentative activity of *Saccharomyces* yeasts.

MICROSTAB PROTECT

Dose: 10-30 g/hl | **Package:** 1 and 10 kg

Alternative to SO_2 with antimicrobial effect: fungal chitosan.

- Substantially reduces or eliminates *Brettanomyces* populations, reducing the risk of alterations due to the presence of this contaminating yeast.
- Effectively reduces lactic acid bacteria populations.
- Antioxidant and oxidation protection effect. The natural antioxidant effect protects the aromatic fraction and limits browning.

MICROSTAB ML

Dose: 30-60 g/hl | **Package:** 1 and 15 kg

Biological stabilizer with high effectiveness against lactic bacteria.

- Controls malolactic fermentation, delaying or even inhibiting it. Maintains the acidity and initial pH of wines and reduces the formation of biogenic amines.
- Improves microbiological stability. Substantially reduces lactic acid bacteria populations and helps control *Brettanomyces* populations.

SuperBouquet EVOLUTION

Dose: 20-40 g/hl | **Package:** 1 and 10 kg

Antioxidant effect for aroma protection and delayed evolution in wines.

- Color protection: Limits the browning of musts and wines. Removes reactive quinones from the must.
- Aroma protection: This helps preserve the aromatic fraction of musts and wines. Its early use protects volatile thiols formed during alcoholic fermentation, which are particularly susceptible to oxidation.

Table of antimicrobial and antioxidant products

	MICROSTAB pH	MICROSTAB PROTECT	MICROSTAB ML	SuperBouquet EVOLUTION
Antimicrobial capacity	●●●	●●●	●●●	
Antioxidant capacity		●●		●●●
Organoleptic effect	Acidity and freshness	Freshness	Acidity and freshness	Freshness
Fungal chitosan	✓	✓	✓	
Glutathione-enriched yeast		✓		✓
Must	✓	✓		✓
Wine	✓	✓	✓	✓
Format	Liquid	Solid	Solid	Solid
Suitable for eco-certification	✓	✓		✓

02. Nutrients

Actimax NATURA

Dose: 20-30 g/hl | **Package:** 1 and 10 kg

Maximum aromatic expression and active release of amino acids.

- Thanks to its high amino acid content (37%), it favors the formation of fermentative aromatic compounds. This increase in NFA limits the production of hydrogen sulfide.
- The high content of ergosterol and essential vitamins guarantees yeast viability.
- It allows the correct synthesis of the enzymes responsible for varietal precursor revelation (ß-lyase and ß-glucosidases).

Actimax VARIETAL

Dose: 20-40 g/hl | **Package:** 1 and 10 kg

Maximum varietal expression and protection of the released thiol character.

- It allows a correct synthesis of the enzymes responsible for the revelation of varietal precursors and favors the formation of fermentative aromatic compounds.
- It has an antioxidant effect due to its high glutathione content, which protects the free aromatic fraction.
- As a metal sequestrant, it avoids direct oxidations and delays aromatic and phenolic evolution.

	YAN (mg/L)		
Probable alcoholic strength	**Low nutritional needs**	**Medium nutritional needs**	**High nutritional needs**
11,5°	150	155	186
12°	150	161	194
12,5°	151	168	202
13°	157	175	210
13,5°	163	182	218
14°	169	188	226
14,5°	175	195	234
15°	182	202	242
16°	194	215	258

Actimax OENI

Dose: 10-30 g/hl | **Package:** 500 g

Stimulates malolactic fermentation under challenging conditions.

- Supply of nutrients, minerals and growth cofactors necessary for the correct development of malolactic fermentation.

100% organic nutrients

Product	Composition	YAN in ppm per 1#/1000gal	Thiamine	Amino acids	Properties
Actimax NATURA	Fully autolysed yeast.	17,5	NO	●●●	Increase of the aromatic fraction. High ergosterol content.
Actimax VARIETAL	Fully autolysed yeast.	12,3	NO	●●	Increases and protects varietal character thanks to its glutathione content. Thiolic profile.
Actimax GSH	Inactive yeasts naturally rich in glutathione.	2	NO	●	Prevents oxidation and browning of wines. Longevity in whites and rosés.
Actimax VIT *	Inactive yeasts.	2	NO	●	Slightly increases the turbidity of highly clarified musts.
Actimax OENI	Inactive yeasts, natural contribution of growth cofactors.	2	YES	●	Specific nutrient to stimulate malolactic fermentation in challenging conditions.
Actimax Corcell	Yeast hulls.	1	NO	NO	Alcoholic fermentation stops. Toxic elimination.

YAN: Yeast-assimilable nitrogen (NH and amino acids, except proline).

(*) Actimax VIT: 5 g/hl creates a contact surface equivalent to 30 g/hl of cellulose.

Combined and inorganic nutrients

Product	Composition	YAN in ppm per 1#/1000gal	Thiamine	Amino acids	Properties
Actimax Regrowth	Autolyzed yeast rich in ergosterol and growth factors. DAP, vitamin B1 and Fungal chitosan.	15	YES	●●	Allows quick cell multiplication maintaining cellular viability for stuck/sluggish fermentations.
Actimax Plus	Inactive yeast, DAP and Thiamine.	17	YES	●	Nutritional intake. Alcoholic fermentation stops.
Actimax Ferm	Inactive yeasts and ammonium sulfate and phosphate.	18	YES	●	Wide-spectrum combined nutrient.
Actimax XL	Inactive yeasts, ammonium phosphate and cellulose.	18	YES	●	High volume nutrition.
Actipasa GREEN	Ammonium phosphate.	25	YES	NO	Facilitates cell multiplication in organic wines.
Actipasa	Ammonium sulfate.	26	YES	NO	Facilitates cell multiplication.
Actipasa FAST	Ammonium sulfate and ammonium phosphate.	25	YES	NO	Facilitates cell multiplication.
DAP	Ammonium phosphate.	25	NO	NO	Facilitates cell multiplication.
Thiamine Dosage	Thiamine hydrochloride (Vitamin B1).	0	YES	NO	Shortens cell latency period; lowers the keto acid index (pyruvic and ketoglutaric acid).

03. Yeasts

viniferm NS TD

Dose: 20-30 g/hl | **Package:** 500 g

Non-*Saccharomyces* yeast of the species *Torulaspora delbrueckii*.

- High ß-lyase activity enhances the varietal character and complexity of the wines.
- Improves the tactile sensations of the wines. More glyceril wines, have greater volume in the mouth.
- The bioprotective character, reduces the risk of organoleptic deviations.

viniferm NS CHANCE

Dose: 10-20 g/hl | **Package:** 500 g

Non-*Saccharomyces* yeast of the species *Lachancea thermotolerans*.

- High acidification power by lactic acid synthesis.
- Obtaining fresh and fruity wines. Respect for the varietal identity of the grapes.

viniferm REVELACIÓN

Dose: 20-30 g/hl | **Package:** 500 g

Maximum thiol expression.

- ß-Lyase activity. Thiol releasing, capable of converting thiol-type precursors into perceptible aromas, in particular: 4MMP (boxwood, blackcurrant), 3MH (grapefruit, citrus) and 3MHA (passion fruit, mango, pineapple).
- Suitable for fermentations with an inverted thermal profile.

viniferm ÉLITE

Dose: 20-30 g/hl | **Package:** 500 g

Increase of varietal descriptors in red wines.

- Varietal red wines are made from grapes with high potential alcohol content. They are dominated by red and black fruit and accompanied by persistent floral notes.
- Good integration of the tannins, providing volume and structure.

viniferm 3D

Dose: 20-30 g/hl | **Package:** 500 g

It intensifies the aftertaste and adds presence and volume.

- High production of mannoproteins during fermentation and post-fermentationgives the wines volume, roundness, and length.

viniferm® NS (No Saccharomyces) Yeasts

	Ethanol tolerance (Vol.)	Working temperature (°C)	Nutritional need	Alcoholic yield	Acetic acid production	Bioproduction	Species	Lactic acid formation	Varietal aroma profile	Sulfur resistance	Type of wine
NSTD	9,5 %	17-28	High	Low	Low	✓	*Torulaspura delbrueckii*	-	✓	<30 ppm	● ● ●
NS CHANCE	10 %	14-20	Medium	Low	Low	✓	*Lachancea thermotolerans*	✓	-	<50 ppm	● ● ●

viniferm® Yeasts

	Ethanol tolerance (Vol.)	Working temperature (°C)	Nutritional need	Alcoholic yield	Killer Phenotype	Fructophilic strain (var. *Bayanus*)	Able to resolve downtime	Varietal aroma profile	Fermentative profile	Structure increase	Type of wine
REVELACIÓN	14 %	13-25	High	Medium	Killer	-	-	✓	-	-	● ●
DIANA	14 %	14-25	High	Medium	Killer	-	-	✓	✓	-	● ●
Elegancia	15 %	12-25	Low	Medium	Killer	✓	-	✓	-	✓	● ● ●
AURA	16 %	12-30	Medium	High	Killer	-	-	-	✓	-	● ●
PASIÓN	14 %	14-25	Medium	Medium	Killer	-	-	-	✓	-	● ●
EMOCIÓN	14,5 %	13-28	Low	Medium	Killer	-	-	-	✓	-	● ●
Sensación	14 %	15-28	High	High	Neutral	-	-	-	✓	✓	● ● ●
ÉLITE	16 %	18-26	Medium	Medium	Killer	-	-	✓	-	✓	● ●
RVA	16 %	16-28	High	Low	Killer	-	-	✓	-	-	●
TTA	14 %	18-28	Medium	Medium	Neutral	-	-	-	✓	-	● ●
Carácter	15 %	16-28	High	Low	Killer	-	-	✓	-	✓	● ●
CT007	15 %	14-30	Medium	High	Killer	✓	-	✓	-	-	●
3D	15 %	18-28	High	Medium	Neutral	-		✓	-	✓	● ●
911	14 %	14-25	Low	Medium	Killer	✓	-	✓	-	✓	● ● ●
PDM	16 %	12-25	Low	High	Killer	✓	✓	Neutral	Neutral	-	● ● ● ●
BY	17 %	10-25	Low	High	Neutral	✓	✓	Neutral	Neutral	-	● ● ● ●
KLR	16 %	12-30	Low	High	Killer	✓	✓	-	-	-	●
522	14 %	18-30	Medium	High	Neutral	-	-	Neutral	Neutral	-	● ●
Start	17 %	14-30	Medium	Low	Neutral	✓	✓	Neutral	Neutral	-	● ● ● ●
Direct	15 %	16-28	Medium	High	Neutral	-	-	✓	-	✓	●

● Red ● White ● Rosé ● Sparkling

04. Enzymes

Enozym LUX

Dose: 0.4 - 1 ml/100 kg | **Package:** 100 g and 1 kg

Highly concentrated liquid enzyme for fast clarification.

- Pectolytic enzymatic activity. Highly concentrated in pectin lyase for rapid must clarification.
- High activity even at low temperatures. It is possible to use it on grapes, increasing pressing yields.

Enozym EXTRA AROME

Dose: 0.4 - 0.8 ml/100 kg | **Package:** 100 g and 1 kg

Maximum extraction of precursors and release of varietal aromas.

- Pectolytic enzymatic activities. They are highly concentrated in pectin lyase and rich in ß-glucosidase.
- It has high activity even at low temperatures. It is suitable for varietal aromatic enhancement and may be used in skin maceration.

Enozym VINTAGE

Dose: >1 g/100kg | **Package:** 250 g

Extraction and stability of coloring matter. Persistent aromas over time.

- Enzymatic activity: pectinase, cellulase, hemicellulase and ß-glucanase.
- It increased wine structure and stability due to the compensated extraction of tannins, anthocyanins, and polysaccharides.

Enozym Glucan

Dose: >3 g/100kg | **Package:** 250 g

Improves clarification and filtration of musts and wines. Aging on lees.

- It improves settling in musts. Applying with pectolytic enzymes helps colloid precipitation and avoids subsequent clarification and filtration problems.
- In white and red wines from rotten grapes, it allows and improves clarification and filtration.

Enzymes for white wines

Product	Format	Activities	Applications	Dosage *
Enozym LUX	Liquid solution.	Polygalacturonase (PG) Pectin lyase (PL) Pectin methyl esterase (PE)	Cold static desludging. Pellicular maceration. Flotation.	0,4-1 ml/100 kg
Enozym EXTRA Arome	Liquid solution.	Polygalacturonase (PG) Pectin lyase (PL) Pectin methyl esterase (PE) ß-Glucanase	Maceración pelicular prefermentativa.	0,4-0,8 ml/100 kg
Enovin Clar	Granulated.	Polygalacturonase (PG) Pectin lyase (PL) Pectin methyl esterase (PE)	Static drain.	1-3 g/hl
Enovin Pectinase	Liquid solution.	Polygalacturonase (PG) Pectin lyase (PL) Pectin methyl esterase (PE)	Flash Detente.	>8 ml/hl
			Static drain. Filtration.	>2 ml/hl

Enzymes for red wines

Product	Format	Activities	Applications	Dosage *
Enozym VINTAGE	Granulated.	Polygalacturonase (PG) Pectin lyase (PL) Pectin methyl esterase (PE) ß-Glucanase Cellulase Hemicellulase	Extraction and color stability. Extraction of aromatic compounds.	1-3 g/hl
Enovin CRoM	Liquid solution.	Polygalacturonase (PG) Pectin lyase (PL) Pectin methylesterase (PE) Cellulase Hemicellulase	Color extraction.	>2 ml/ 100 kg
Enovin COLOR	Granulated.	Polygalacturonase (PG) Pectin lyase (PL) Pectin methylesterase (PE) Cellulase Hemicellulase	Color extraction.	>2 g/hl

Other applications

Product	Format	Activities	Applications	Dosage *
Enovin Varietal	Granulated.	ß-glucosidase.	Release of varietal aromas.	5 g/hl
Enozym Glucan	Granulated.	ß-1,3- Glucanase ß-1,6- Glucanase	Treatment of musts and wines affected by rotting. Aging on fine lees.	>3 g/hl
Enovin Lyso	Granulated.	Lysozyme.	Inhibition of malolactic fermentation.	15-50 g/hl

*The dose of use should be optimized depending on temperature, time of action and grape variety.

05. Flotation

Proveget *PREMIUM*

Dose: 50-100 ml/hl | **Package:** 20 and 1,200 kg

Highly reactive vegetable clarifier in liquid form.

- Excellent clarity of clarified white wines.
- Elimination of oxidized and potentially oxidizable polyphenols.
- Obtaining wines with fresher and fresher aromas.

Vinigel *CRISTAL*

Dose: 40-80 ml/hl | **Package:** 5, 22 and 1,000 kg

Purified and low hydrolyzed liquid gelatin.

- High effectiveness in the flotation of musts.
- Respect for varietal expression reduces the polyphenolic load of white musts.

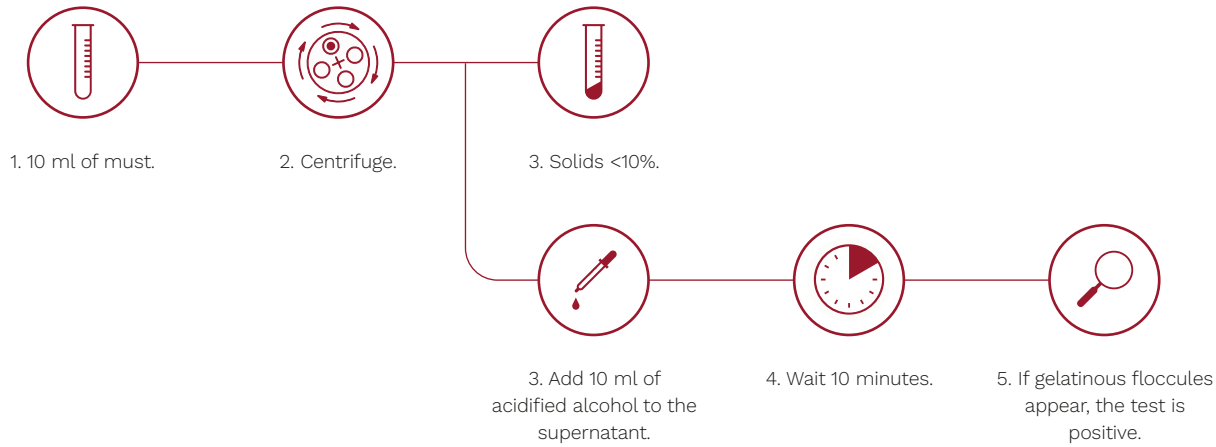
Enovin *FL*

Dose: >2 ml/hl | **Package:** 5, 25 and 1,200 kg

Specific liquid enzyme preparation for dynamic drain processes.

- It facilitates the rapid degradation of the pectin and the ascent to the surface of the solid particles, allowing for quickly obtaining a clean must.

Pectin / suspended solids test



Product	Dosage	Composition
Enozym LUX	1-2 ml/hl	Highly concentrated liquid enzyme preparation in pectin-lyase.
Enovin FL	2-4 ml/hl	Liquid enzyme preparation with pectolytic activity.
Proveget FLOT	50-200 ml/hl	Vegetable protein and chitin derivatives in liquid form.
Proveget PREMIUM	50-200 ml/hl	Highly reactive pure vegetable protein in liquid form.
Vinigel FL	5-25 g/hl	High molecular weight gelatins.
Vinigel CRISTAL	40-80 ml/hl	High molecular weight gelatins in liquid format.
Maxibent FL	10-40 g/hl	Activated calcium bentonite.
Silisol	10-30 g/hl	Silica gel.

● Enzymes ● Vegetable proteins ● Animal gelatins ● Co-adjuvants

Conditions for flotation with vegetable proteins

— Temperature control 15-17 °C. Lower temperatures will increase the viscosity of the must and higher temperatures may favor the onset of fermentation.

— Working pressure (6-7 bar).

— High gas flow rate setting (>20 l/min).

— The recirculation time depends on the float flow rate; it should correspond to the passage of 1.5 times the tank volume.

— The formation and compaction of the flotation cap with vegetable proteins is slightly superior to treatments with animal gelatin.

06. Tannins

Tanicol ONE / L

Dose: 10-40 g/hl / 30-120 ml/hl | **Package:** 1 and 15 kg / 22 and 1,100 kg

Antioxidant and protective effect of natural grape polyphenols.

- Increases the final color of the wine both by its antioxidant protection and co-pigment formation.
- This is especially indicated in grapes of insufficient maturity as a complement to its structure and grape harvests attacked by *Botrytis* due to its reactivity against laccase.

Tanicol RED SENSE

Dose: 10 - 40 g/hl | **Package:** 1 kg

Complete sensory improvement in the production of red wines.

- Combines tannins from different origins. It favors the phenomenon of co-pigmentation and the formation of stable pigments. It improves the structure and body of the wines and increases the aromas of red and black fruit.

Tanicol VINTAGE

Dose: 10 - 20 g/hl | **Package:** 1 and 10 kg

Condensed tannin from grape seed has a significant effect on color stability.

- High reactivity and ability to combine with anthocyanins.
- Increases the phenolic potential of the wine, providing excellent robustness and structure.
- Excellent in fermentation and devatting where it increases the aroma of the wines, marking the varietal characteristics.

Tanicol BLANC EXCELLENCE

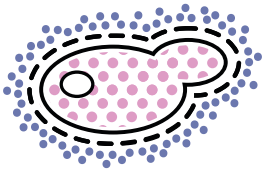
Dose: 1 - 15 g/hl | **Package:** 1 kg

Freshness and aromatic intensity in white wines.

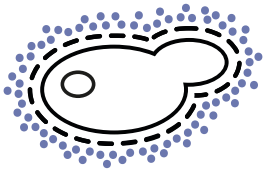
- It restores the youthfulness of white and rosé wines, giving them great freshness and greater aromatic intensity.
- Depending on the grape variety, it may also restore citrus, lemon, grapefruit, fresh grass, and thiol notes.
- High antioxidant capacity without bitterness or harshness.

	Galitan	Tanicol SUPER	Tanicol ONE / ONE L	Tanicol XE	Tanicol RED SENSE	Tanicol VINTAGE	Tanicol RED VINTAGE	Tanicol BLANC EXCELLENCE
Gallic	✓	✓						
Ellagic		✓	✓		✓			
Quebracho		✓		✓				
Seed					✓	✓	✓	✓
Fruit tree tannin					✓		✓	✓
Antioxidant Protection	●●	●●	●●●	●	●●	●	●	●●
Aromatic increase					●●	●	●●●	●●●
Reactivity with proteins	●●●	●●●	●●●	●●	●			
Botrytized grape	●●●	●●	●●●	●●	●			●
Color stability		●	●		●●	●●●	●	
Low phenolic maturity			●	●	●●	●●●	●●	
Fermentation	✓	✓	✓	✓	✓	✓	✓	✓
Devatting						✓	✓	✓
Reds		✓	✓	✓	✓	✓	✓	✓
Whites and Rosés	✓		✓				✓	✓

07. Polysaccharides



Viable yeast



Inactive yeast

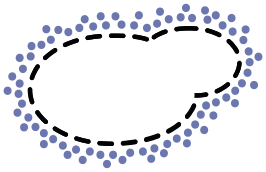
18-22 % polysaccharides.

SuperBouquet

SuperBouquet EVOLUTION

MannoBLANC

MannoCROM

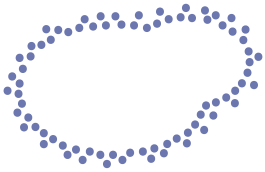


Yeast hulls

48-53 % polysaccharides.
20-22 % soluble mannoprotein.

SuperBouquet MN

MannoArome



Pure mannoprotein

85-95 % soluble mannoprotein.

MannoPLUS

MannoPLUS ND

MannoArome

Dose: 20 - 50 g/hl | **Package:** 10 kg

Aromatic complexity and structure in red wines.

- It polishes aggressive tannins, increasing the sensation of body and volume in the mouth and preventing the appearance of reduced odors.
- It minimizes green notes in unripe grapes.

SuperBouquet MN

Dose: 10 - 40 g/hl | **Package:** 0.5 and 10 kg

Increases the persistence and stability of aromas.

- Rapid release of polysaccharides and mannoproteins. Accelerates aging on lees, without accentuating yeast aromas.
- It contributes to the sensory characteristics of the wine, polishing aggressive tannins, reducing astringency, and increasing the sensations of the body and volume in the mouth.

SuperBouquet EVOLUTION

Dose: 20 - 40 g/hl | **Package:** 1 and 10 kg

Antioxidant effect for aroma protection and delayed evolution in wines.

- Color protection: Limits the browning of musts and wines.
- Aroma protection: This helps preserve the aromatic fraction of musts and wines. Its early use ensures the safety of volatile thiols formed during alcoholic fermentation, which are particularly susceptible to oxidation.

	Manno BLANC	Manno CROM	Manno Arome	Super Bouquet	Super Bouquet MN	Super Bouquet EVOLUTION	Manno Plus	Manno Plus ND
Inactive yeast	✓	✓		✓				
Yeast hulls			✓		✓			
Purified mannoprotein							✓	✓**
Hydrolysable tannin	✓		✓*					
Condensed tannin		✓						
Mannoprotein supply	●	●	●●	●	●●●	●	●●●	●●●
GSH supply	●					●●●		
Antioxidant protection	●●	●	●●	●	●	●●●		
Volume increase	●●	●●	●●	●●	●●●	●	●●●	●●
Colloidal stability		●●	●	●	●●	●	●	●●
Elimination of reductions			●					
Low phenolic maturity	●●	●●●	●●●	●	●		●●	●●
Fermentation	✓	✓	✓	✓	✓	✓		
Devatting / Refining				✓	✓	✓	✓	✓
Reds		✓	✓	✓	✓	✓	✓	✓
Whites and Rosés	✓			✓	✓	✓	✓	✓

* Oak.

** Purified mannoprotein in liquid form at 20%.

08. Elimination of reduction aromas

MannoCUP

Dose: 5 - 15 g/hl | **Package:** 500 g

Elimination of sulfur compounds and tactile improvements.

- Biological preparation based on yeast hulls rich in mannoprotein and copper citrate.
- It eliminates the abnormal olfactory sensations of sulfur compounds with minimal impact on the wine's aromatic fraction.
- It polishes aggressive tannins, reduces astringency, and increases body and volume in the mouth.

Bentocup

Dose: 5 - 15 g/hl | **Package:** 1 and 20 kg

Elimination of undesirable sulfur compounds.

- Formulated with copper citrate to eliminate unpleasant odors caused by hydrogen sulfide and its derivatives, it has a minimal impact on wines' sensory balance.

09. Lactic acid bacteria

viniferm OE AG 20

Package: Dosage for 50, 100, 500 and 1000 hl

Second-generation strain for the production of quality red wines.

- Maintains the fruity and floral expression of the wines.
- Very low production of lactic aromas that mask the perception of fruit.
- It does not produce biogenic amines (histamine) that reduce the fruity sensation.

viniferm OE 104

Package: Dosages for 2.5, 50, 100, 500 and 1000 hl

Cultivation of *Oenococcus oeni* for red wines with marked polyphenolic expression and high alcohol content.

- It respects the varietal aromatic characteristics.
- It allows for maintaining the fruity and floral expression of the wines after malolactic fermentation.
- It accentuates the sensations of the body and the volume in the mouth.

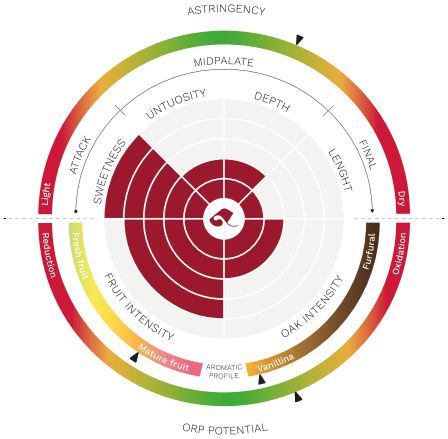
10. Oak alternatives

SPIRIT NATURE

Dose: 0.5 - 3 g/l | **Package:** 10 kg

Untoasted Iberian oak in “rice grain” format.

- Enhances the floral and varietal aromas of the wine.
- Its high antioxidant capacity preserves the fruity notes of the wine and contributes to stabilizing its color.
- Its high content of ellagitannins reinforces the presence of tannins in the mouth, increasing the sensations of unctuousness and volume.

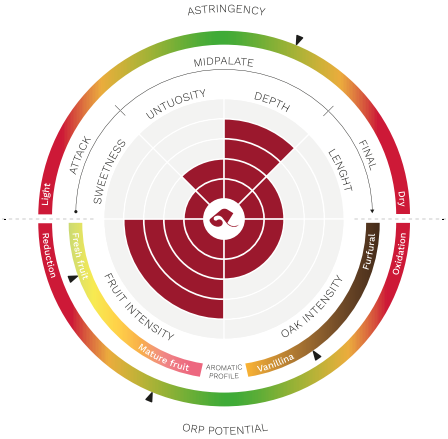


SPIRIT WHITE

Dose: 0.5 - 3 g/l | **Package:** 10 kg

Freshness and increased acid sensation.

- Specific product for white and rosé wines, with a medium-long toasting at low temperature.
- Short contact times increase the fresh fruit notes and reinforce the acid sensation, while reinforcing the structure with balance.
- It is recommended for wines where it is required to increase complexity, acid sensations, and structure without marking the wood.

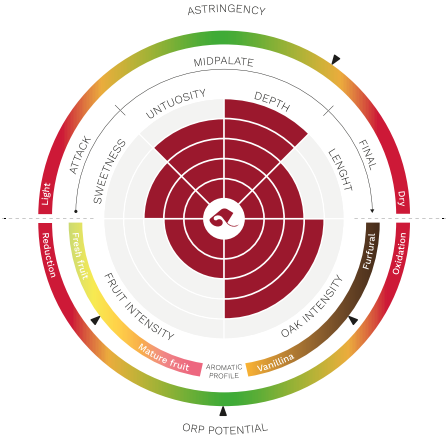


SPIRIT CORE

Dose: 0.5 - 2.5 g/l | **Package:** 10 kg

Intensity and complexity.

- It blends different botanical and toasted origins to increase aromatic complexity and intensity while participating positively in all the taste phases.
- It contributes attractive oak notes reminiscent of fine-grained French oak, with subtle toasted notes that help enhance the wine’s complexity.
- It participates intensely in the center of the mouth, providing unctuousness and great amplitude.



11. Fining agents

Vegetable origin fining agents

Product	Description	Benefits
Proveget *PREMIUM*	Pure vegetable protein with high reactivity.	Great clarity of clarified white wines. Elimination of oxidized and potentially oxidizable polyphenols. Obtaining wines with fresher and fresher aromas.
Proveget *BC*	Vegetable protein and combination of activated calcium and natural sodium bentonites.	Clarification of potentially oxidizable musts. Reduction of must protein content. Improved yield, good lees compaction.
Proveget *CRISTAL*	Vegetable protein, PVPP, Bentonite and Cellulose.	Clarification of fermenting musts. Elimination of fermentation inhibitors. Improvement of fermentation kinetics.
Proveget *QUIT*	Vegetable protein, Chitin-Glucan and Bentonite.	Substantial improvement of the limpidity and protein stability of wines. Reduction of metal content. Improvement of wine evolution. Elimination of oxidizable polyphenols. Decrease in the level of parceling.
Proveget *CLAR*	Vegetable Protein, PVPP and Bentonite.	Specially indicated for white and rosé wines, elimination of turbidity, proteins and browning.
Proveget *100*	Pure vegetable protein *(Pisum sativum).*	Clarification of musts in drain or alcoholic fermentation.

Non-animal origin fining agents

Product	Description	Benefits
Clarifine Proyeast	Protein extract from *Saccharomyces cerevisiae* yeast.	Great clarity and brilliance, organoleptic improvement due to the elimination of aggressive tannins and increase of unctuousness. Greater aromatic frankness.
Clarifine Vegan	Protein extract from *Saccharomyces cerevisiae* yeast and vegetable protein from pea *(Pisum sativum).*	High clarifying power. Improved tactile sensations by reducing astringency and bitterness. Selective elimination of oxidized and oxidizable polyphenols.

Selective fining agents

Product	Description	Benefits
BCPXXI	Bentonite, PVPP and Cellulose.	Elimination of proteins, oxidized or oxidizable polyphenols.
TRIPLEX R	Bentonite, PVPP and Coal.	It shades and protects the evolution of color. Reduces color intensity during fermentation.
PVVIN	PVPP Origin Europe.	Elimination of catechins and leucoanthocyanins, preventing the wine from evolving towards oxidized tones.

Animal origin fining agents

Product	Description	Benefits
Vinigel *FL*	Protein of porcine origin in granulated format.	High molecular weight gelatin specifically for flotation of white and rosé musts. High flocculation capacity.
Vinigel *CRISTAL*	Protein of porcine origin in liquid format.	Low hydrolyzed gelatin of medium-high molecular weight. Excellent fining action on the most aggressive tannins while respecting the structure of the wines. Its excellent flocculant action allows it to be used in dynamic clarification.
Vinigel *SEDA*	Protein of porcine origin in liquid format.	Medium molecular weight gelatin. Excellent fining action. Eliminates astringency and softens mouthfeel without losing aromatic quality.
Vinigel *FORTE* / *FORTE L*	Porcine protein in granulated/ liquid format.	Highly hydrolyzed gelatin for wine fining. High reactivity for clarification of wines with high polyphenolic load. Improvement of the colloidal state and limpidity of pressed wines.

Complex or inorganic fining agents

Product	Description	Benefits
PVVIN - NO MET	Insoluble PVI/PVP copolymer.	Specific clarifier to limit the browning and evolution of musts and wines. Sequestering agent for metals catalyzing oxidation reactions (Fe and Cu) and aromatic preservation of wines.
Maxibent *MICRO*	Sodium-activated granulated bentonite of extreme purity.	Bentonite with high clarifying action and high deproteinizing capacity, especially indicated for varieties with high protein content.
Maxibent *FL*	Sodium-activated bentonite in powder form.	Fast wetting bentonite. Improves flotation process yields. Promotes the speed of dynamic desludging processes.
Maxibent *G*	Sodium-activated bentonite in granular format.	Bentonite with high clarifying action. Good sludge deproteinizing and compacting capacity.
Bengel	Sodium-activated bentonite in powder format.	Clarifying agent for correct sludge compaction. Colloidal stabilization.

12. Sulfur derivatives and ascorbic acid

Product	Description	Benefits	SO_2
Sulfur dioxide	Sulfur dioxide is in the form of liquefied gas.	Antioxidant, antioxidative, and antimicrobial protection of musts and wines.	>99.95%
SULFAMOL	Hydrogen sulfite ammonium in aqueous solution.	Solution for the supply of SO_2 in liquid form incorporating of ammonium salts. Antioxidant, antioxidative, and antimicrobial protection of musts and wines. Easy application and homogenization.	SULFAMOL 400: 400 g/l SULFAMOL 640: 640 g/l
SULPHUR	Sulfur dioxide in aqueous solution.	Solution for the supply of SO_2 in liquid form. Antioxidant, antioxidative, and antimicrobial protection of musts and wines. Easy application and homogenization.	SULPHUR 6: 60 g/l SULPHUR 15: 150 g/l SULPHUR 18: 180 g/l
Potassium metabisulfite	Potassium metabisulfite.	Antioxidant, antioxidative and antimicrobial protection of musts and wines.	~ 57%

Product	Description	Benefits	SO_2
REDOXTANIN B	Formulated with potassium metabisulfite, ascorbic acid and gallic tannin.	Complex for grape protection. Especially indicated for mechanical harvesting of white grapes. Protection against oxidation by oxygen displacement and against the development of contaminating microorganisms.	20-25%
REDOXTANIN T	Formulated with potassium metabisulfite, ascorbic acid and condensed and hydrolyzable tannins.	Complex for the protection of grapes. Especially indicated for mechanical harvesting of red grapes. Protection against oxidation by oxygen displacement and against the development of contaminating microorganisms.	20-25%
BACTERVIN	Potassium metabisulfite and enological tannin.	Prevention of the development of contaminating microorganisms in wines with poor sanitary quality. Antioxidant, antioxidant and antimicrobial protection of musts and wines.	45-55%
Ascorbic Acid	L-Ascorbic Acid	Antioxidant protection by dissolved oxygen consumption. Application in the presence of free SO_2 ~ 20 ppm.	-

13. Oenological products

Acidificantes

Product	Description	Benefits
Tartaric 2.0	L (+) tartaric acid (E-334) in 50% aqueous solution.	Acidifier for the correction of acidity in musts and wines (200 ml/hl increases the total acidity in tartaric acid by 1 g/l).
Tartaric acid	L (+) tartaric acid (E-334).	Acidifier for the correction of acidity in musts and wines.
Malic acid	D,L-malic acid (E-296).	Acidifier for the correction of acidity in musts and wines.
Citric acid	Citric acid monohydrate (E-330).	Acidifier for the correction of acidity in wines.
Lactic acid 88%	Lactic acid (E-270) in liquid form (88%).	Acidifier for the correction of acidity in musts and wines (1.13 ml/l increases the total acidity in tartaric acid by 1 g/l).

Desacidificantes

Product	Description	Benefits
Potassium bicarbonate	Potassium bicarbonate (E-501).	Deacidifier for musts and red wines.
Calcium carbonate	Calcium carbonate (E-170).	Deacidifier for musts and red wines.

Carbones

Product	Description	Benefits
Croer F10X	Moistened activated carbon from maritime pine wood.	Bleaching charcoal in powder form.
Croer F10X - H	Moistened activated carbon from maritime pine wood.	Bleaching charcoal in moistened powder form for easy application.
Croer G10X	Activated carbon from maritime pine wood.	Bleaching charcoal in granulated format for easy application and effect.
Croer DO	Activated carbon from maritime pine wood.	Deodorizing carbon with high adsorption capacity of small molecules.

Notes

Calculations and conversion charts

Temperature conversions

°F	0	32	40	50	60	70	80	90
°C	-18	0	4	10	16	21	27	32
	°F = (°C x 9/5) + 32							

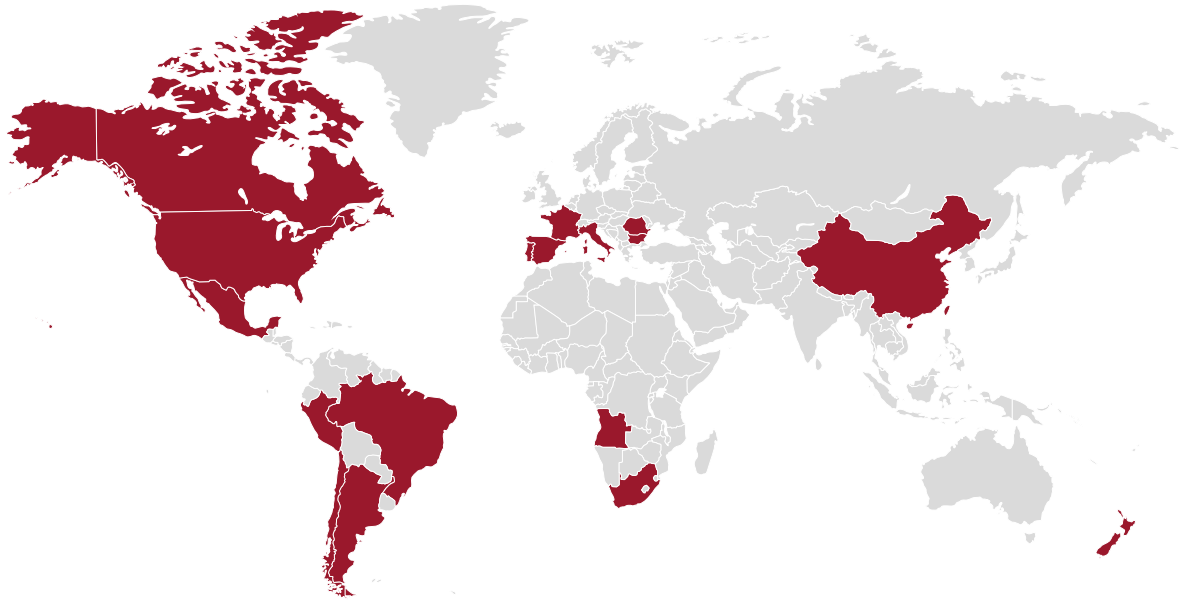
Dosage

g/hl	5	10	15	20	100
lbs/10³ gal	0.4	0.8	1.2	1.6	8
ppm	50	100	150	200	1000

Equivalent Units

1 gal = 3,785 L	**1 L = 0,264 gal**	1 lbs = 453,6 g
1 ml = 0,035 fl oz	1 fl oz = 30 ml	1 ppm = 1 mg/l
1 gal = 0,379 hl	1 hL = 26,4 gal	1° Brix = 1% sugar (wt/vol)
1 metric ton =2205 lb	1 metric ton = 1000kg	1 Vol % = 1 ml/ 100 ml
1 US ton = 2000 lb	1 US ton = 907 kg	1 barrel = 225 L = 59,4 gal = 25 cases

Agrovin Group



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