

**PRODUCT INFORMATION** 

2B FermControl GmbH FERMENTATION TECHNOLOGY & ENOLOGY

# ViniComplex<sup>™</sup> XS

## SPECIAL POLYSACCHARIDE PREPARATION DERIVED FROM YEAST

FOR REFINEMENT OF WHITE AND RED WINES

#### > The new approach for enhancement of texture and mouthfeel in all wines

ViniComplex<sup>™</sup> XS is a highly purified polysaccharide preparation derived from premium pure yeast cells. Through a special purifying and preparation process we can achieve extremely pure and natural polysaccharides. ViniComplex<sup>™</sup> XS amplifies and improves the sensory impression of wines by enhancement of the mouthfeel. It optimizes the stabilization of the colour pigments (anthocyanin chains) in the juice or wine stage.

ViniComplex<sup>™</sup> XS also improves the texture and palate weight in all wines.

The benefits of **ViniComplex™ XS** are the following:

- Highly purified 100% naturally derived.
- Enhances mouthfeel.
- Improves aromatic and long term storage stability.
- > Optimizes colour fixation of the anthocyanin chains.
- Excellent integration into the wine or juice
- Easy to dissolve
- No bitter or astringent flavour

### Dosage

ViniComplex<sup>™</sup> XS can be used for 2 applications: during ageing or as a refinement before bottling. The maximum dose rate depends on the personal preference of the wine maker. We recommend not exceeding a total dose rate for all applications of 10 g/hL.

Variety	AGEING	PRIOR BOTTLING
White and Rosé wines	2-5 g/hL	1-2 g/hL
Red wines	5-8 g/ hL	2-3 g/hL

#### Practical Application Advice

- 1. Dissolve 100 g of ViniComplex XS in 500 ml wine or water at a temperature of 35° 40°C.
- 2. After adding ViniComplex<sup>TM</sup> XS please avoid any filtration within 10 days.
- 3. Add the suspension homogenously into the wine and stir gently.
- 4. 4-6 weeks is the optimal reaction time.
- 5. The minimal contact time before bottling is 10 days.

#### Additional Information

We recommend different dose rates depending on the variety and application to ensure an optimal result in the wine. For safety advice please refer to the Safety Data Sheet.

#### Shelf Life and Storage

**ViniComplex™ XS** will be delivered in 1 kg flexible and re-closable plastic drums. Shelf life at room temperature 25-30°C is 24 month. Protect against light and humidity. Open drums should be used within 1 month.

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2B FermControl GmbH · Managing Director: Dipl.-Ing. Carsten Heinemeyer · AG Freiburg i. Br. HRB 702029 phone +49 76 67 91 15 31 · fax +49 76 67 91 15 76 · info@2BFermControl.com

#### www.2BFermControl.com