

Improve Roundness and Smoothness in Red Wines

With its expertise in the enological applications of mannoproteins, Oenobrand has developed **FINAL touch[®] GUSTO**. This specially selected mannoprotein-based solution contributes to the stability of wines while enhancing the organoleptic and sensory properties of the red wines.

APPLICATION

Mannoproteins' protective properties of **FINAL touch GUSTO** contribute to the stability of wine.

When used in red wine, **FINAL touch GUSTO** noticeably enhances aroma intensity, finesse and freshness. **FINAL touch GUSTO** can also improve the overall mouthfeel by reducing the perception of acidity and astringency.

FINAL touch GUSTO is supplied as a liquid that acts instantly and has a long-term effect.

DIRECTIONS FOR USE

FINAL touch GUSTO should be the last commercial product added to the wine before bottling. Add after final blending, protein stabilization, fining, and pre-filtration (DE, lenticular, or sheet). Add to wine 24-72 hours prior to bottling. **FINAL touch GUSTO** can pass through final membrane filters (0.45 µm) found on most bottling lines, though filtration is not required when using **FINAL touch GUSTO**.

Note: **FINAL touch GUSTO** can pass through a 0.2 µm nominal crossflow filter.

For optimal aroma protection, we recommend protecting wine against oxidation during the preparation and bottling stages.

Bench trials and laboratory stabilization tests are recommended.

RECOMMENDED DOSAGE

100-400 ppm	10-40 mL/hL	0.38-1.5 L/1000 gal
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COMPOSITION, PACKAGING AND STORAGE

FINAL touch GUSTO is a specific mannoprotein fraction extracted from a specific strain of *Saccharomyces cerevisiae* and formulated in liquid form.

FINAL touch GUSTO contains sulfites (1500 mg/L).

- ◆ Packaged in 1 liter canisters.
- ◆ Dated expiration. Store in a cool, dry, odor-free environment. Once opened keep tightly sealed and use within two weeks.

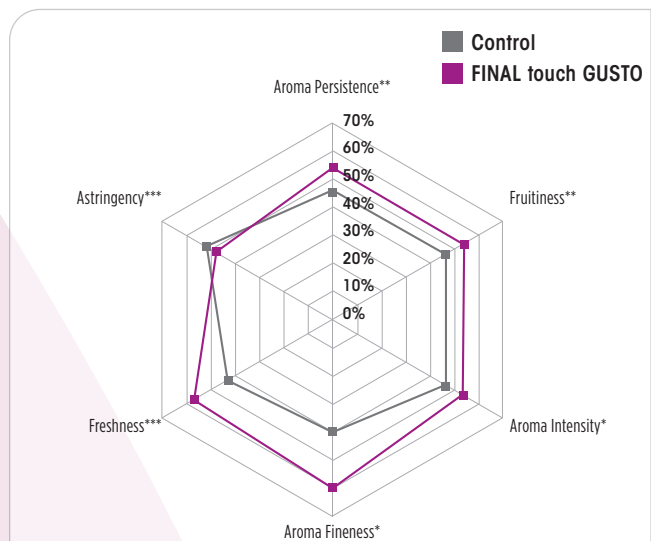


Figure 1. Sensory profile - compiled results of 6 red wines. Control vs. FINAL touch GUSTO. *** significant at 1% level, ** at 5% and * at 10%

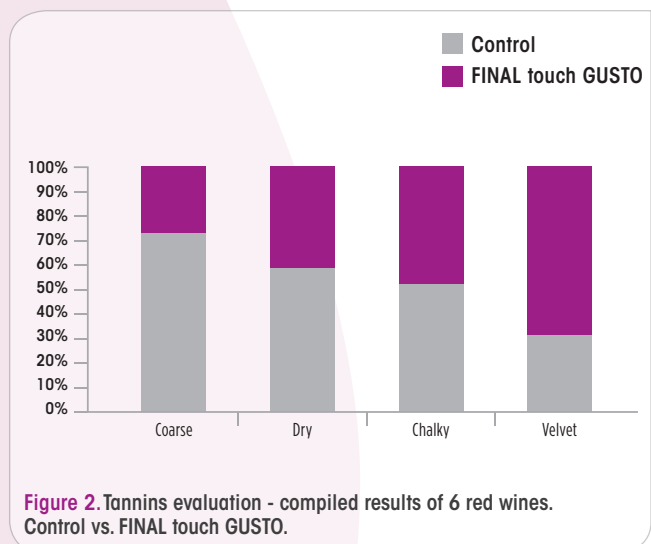


Figure 2. Tannins evaluation - compiled results of 6 red wines. Control vs. FINAL touch GUSTO.

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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