



## For Stabilizing Bubbles and Aromas in Sparkling Wines

Oenobrand, with expertise in enological applications of mannoproteins, has launched **FINAL touch® POP**. This is a unique, mannoprotein-based solution, specially formulated to improve the quality of sparkling wines.

**FINAL touch POP** noticeably enhances the organoleptic qualities of sparkling wines, while also preserving their elegance, freshness and balance.

The fermentation aromas and minerality of wines treated with **FINAL touch POP** are preserved. The development of oxidative aromas (hints of very ripe fruit, nuts, and honey) is minimized and tannins are less astringent.

### APPLICATION

**FINAL touch POP** consists of mannoproteins with specific properties, which contribute to wine's colloidal balance, helping to improve its structure and giving it higher-quality bubbles. **FINAL touch POP** improves the softness of the wine and promotes its aromatic expression and persistence.

**FINAL touch POP** is in liquid form, so it acts instantly and has a long-term effect. Mannoproteins' protective properties also contribute to the stability of wine.

### DIRECTIONS FOR USE

**FINAL touch POP** is completely soluble and should be added to sparkling wines after the second fermentation just prior to bottling (Charmat method), or to the dosage of liqueur after disgorging (traditional method).

**FINAL touch POP** can pass through final membrane filters (0.45 µm) found on most bottling lines, though filtration is not required after adding **FINAL touch POP**.

Bench trials and laboratory stabilization tests are recommended.

### RECOMMENDED DOSAGE

200-400 ppm	20-40 mL/hL	0.75-1.5 L/1000 gal
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### COMPOSITION, PACKAGING AND STORAGE

**Final touch POP** is a specific mannoprotein fraction extracted from a specific strain of *Saccharomyces cerevisiae* and preserved in liquid form.

**Final touch POP** 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.

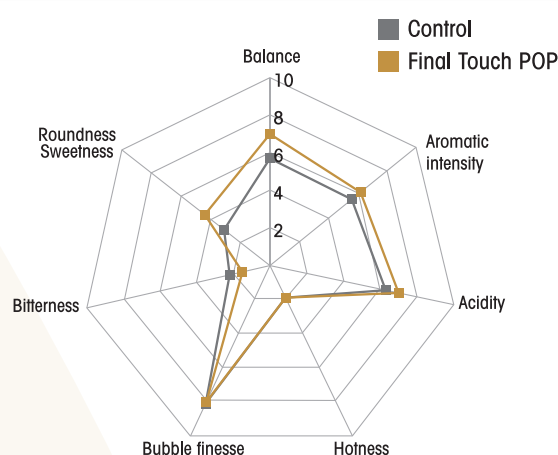


Figure 1. Sensory profile after 8 months  
Analysis results in commercial wines - Prosecco

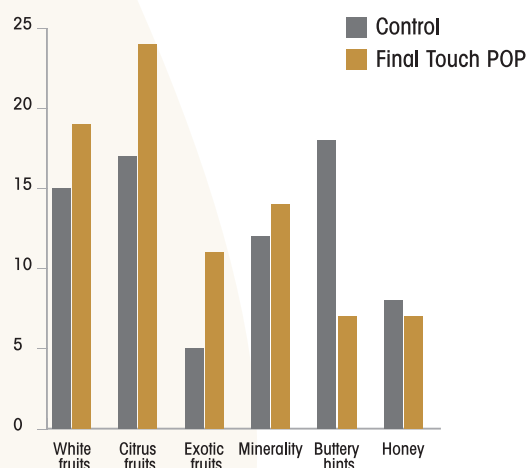


Figure 2. Number of times aroma cited  
Analysis results in commercial wines - Prosecco

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