

ultiMA soft™

Colloidal stability and improved wine balance

ENOLOGICAL APPLICATIONS

ultiMA soft is a blend of selected mannoproteins and gum arabic which significantly reduces perceptions of acidity. **ultiMA soft** helps to improve a wine's colloidal stability, increasing length in the mouth and sweetness.

DOSE RATE AND INSTRUCTIONS FOR USE

- 150 - 300ppm (15 - 30 g/hL) (1.25 - 2.5 lb/1000 gal)

ultiMA soft should be the last commercial product added to the wine before bottling and should only be added after final blending, protein stabilization, fining, and pre-filtration (DE, lenticular, or sheet) are complete. Dissolve **ultiMA soft** in 10 times its weight of water or wine. Add to wine 24-72 hours prior to bottling. **ultiMA soft** can pass through final membrane filters (0.45 µm) found on most bottling lines, though filtration is not required when using **ultiMA soft**.

Note: **ultiMA soft** can pass through a 0.2 µm nominal crossflow filter.

CHARACTERISTICS

- Mannoproteins origin: *Saccharomyces cerevisiae*
- Granulation agents: plant polysaccharides (gum arabic)
- A solid micro-granular preparation, 100%-soluble in usual recommended doses. When pre-diluting **ultiMA soft** in 10 times its weight of water or wine, slight cloudiness may form which will disappear when the product is incorporated in the total volume to be treated.

PACKAGING AND STORAGE

- 1 kg
- Dated expiration. Store in a dry, well-ventilated environment with temperatures less than 25°C (77°F). After opening, close the sachet properly and keep it free from air and humidity. Once opened, use within one month. Once prepared, the preparation must be used that day.