



Springarom

Other Names

None

Description

Aromatic white wines that are intended to be consumed shortly after bottling are very successful among new wine consumers for their freshness and their aromatic intensity. Springer Enologie developed Springarom® a fermentation activator based on inactivated yeasts possessing an important reduction power thanks to its natural 3% glutathione content, an antioxidant tripeptide contained in yeast that prevents free radicals apparition and avoids organoleptic ageing. Offers protection of aromatic molecules notably to thiol rich varieties (Sauvignon blanc, Gewurztraminer, Muscat, Riesling, Colombard and Chenin blanc) to illustrate a few.

Properties

- Dry matter >94%
- Proteic matter 53-63% of which glutathione equivalent 3%
- Total carbohydrates 24-28%
- Lipids 4- 8%
- Mineral 4-8%

Directions for use

Add to the must 24 hours after the beginning of alcoholic fermentation. Springarom® can be used with or without DAP depending on the initial nitrogen content in the must. In the case of a must very poor in nitrogen, add simultaneously 1.67 – 2.54 grams /1,000 gallons.

Hazard Warning

Eye and hand protection recommended.

Dosage

2.54 lbs / 1,000 gallons (1.15 kg / 1,000 gallons)

Packaging

1 Kg Bag

