



Springcell Color

Other Names

None

Description

Springcell Color has been specifically developed to act on the intensity of color as well as on the roundness of red wines in the long term. It contains twice the levels of polysaccharides when compared with basic inactivated yeast. Springcell Color has proven its qualitative impact on primeur red wines as well as on high quality long-ageing red wines. Increase of the coloring intensity thanks to better composition in tannins and anthocyanins of the wine after treatment. Coupled with this is significant softening of the most astringent tannins due to the coating action of the polysaccharides on the green tannins.

Properties

- Dry matter >94%
- Total nitrogen 4-6%
- Total carbohydrates 42-46% among which polysaccharides 39-43%
- Lipids 11-15%
- Mineral matters 4-8%

Directions for use

Springcell Color must be incorporated 24 hours after the beginning of fermentation to play its nutritive role at a dosage of 20-30 g/hl, diluted in ten times its volume of wine or water.

Hazard Warning

Eye and hand protection recommended.

Dosage

1.67 – 2.54lbs / 1,000 gallons (760 – 1150 grams / 1,000 gallons)

Packaging

500 gram Bag