

SIMILIOAK TOASTED

A unique blend for wines with roasted and spicy notes

CHARACTERISTICS

SIMILIOAK TOASTED has been formulated to respond to the needs of winemakers who wish to make early-on and fast corrections on modern white, red and rosé wines. Mouth volume and sweetness are 2 sought after characteristics. The active compounds of **SIMILIOAK TOASTED** respond to these objectives by preserving the volume in mouth and the toasted and roasted and not woody notes. In addition, **SIMILIOAK TOASTED** is easy to use and leaves no residue after usage.

OENOLOGICAL PROPERTIES

- **SIMILIOAK TOASTED, rich of dry inactivated yeasts**, contains natural amino acids and vitamins. It thus facilitates the fermentation process.
- The active compounds of **SIMILIOAK TOASTED** are immediately available contrary to fresh wood chips which require several days soaking. This enables immediate action to be taken to protect aromas early on and prevent increasing the hue in white and rosé wines.
- A part of wood tannins is carefully toasted to increase volume feel without adding woody notes while conserving the typical nature of the wine.
- **SIMILIOAK TOASTED** provides increased aromatic and clean complexity to wines.

APPLICATIONS

- Application on red, white and rosé wines.

APPLICATION RATE

On red wine: 0.15 to 0.5 g/L (= 5 to 50 g/hL) depending on the initial structure and the desired effect.

On white wine: 0.05 to 0.2 g/L (= 5 to 20 g/hL) depending on the initial structure and the desired effect.

INSTRUCTIONS FOR USE

Disperse **SIMILIOAK TOASTED** in lukewarm water (1 kg/10 liters). Incorporate during pumping over procedure.

Precaution for use:

For oenological and specifically professional use.
Use according to current regulations in force.

PACKAGING

500g and 5 kg

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STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.
Once open: use quickly.

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