

## SIMILIOAK WHITE

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**A unique blend to preserve volume in the mouth  
and the sensation of aromatic freshness in white and rosé wines**

### CHARACTERISTICS

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**SIMILIOAK WHITE** was specifically developed to answer the needs of winemakers who want to correct modern white and rosé wines rapidly and early in the process in order to obtain volume, body and fresh aromas.

**SIMILIOAK WHITE** is easier to use and does not produce residues after application.

### ENOLOGICAL PROPERTIES

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**SIMILIOAK WHITE** contains natural amino acids and vitamins, which facilitates the fermentation process.

The active compounds of **SIMILIOAK WHITE** are immediately available as opposed to fresh oak chips, which need to be soaked for several days, and thus allow protecting the aromas and color of white and rosé wines very early in the process.

### APPLICATION FIELD

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- **SIMILIOAK WHITE** is recommended on white and rosé wines.

### APPLICATION RATES

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0.05 to 0.2 g/L (5 to 20 g/hL) according to the initial structure and the desired result.

### INSTRUCTIONS FOR USE

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Dissolve **SIMILIOAK WHITE** in lukewarm water (1 kg/10 litres). Add during pumping over.

#### **Precaution for use:**

Product for professional enological use only.  
Use according to current regulations.

### PACKAGING

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500 g, 5 kg

### STORAGE

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Upon reception, store unopened package away from light in a dry and odorless area.  
Opened package: use rapidly.

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