

# SIMILIOAK

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**A unique blend that develops  
a sensation of sweetness and aromatic complexity in red wines**

## CHARACTERISTICS

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**SIMILIOAK** was specifically developed for modern red wines that need to be corrected rapidly and early in the process in order to obtain volume, body and very supple tannins. In addition, **SIMILIOAK** confers some freshness to wines.

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

## ENOLOGICAL PROPERTIES

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**SIMILIOAK, rich of yeast hulls**, has natural detoxifying properties, which facilitates the fermentation process and elimination of ochratoxin A.

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

**SIMILIOAK** coat harsh grape tannins and decrease the sensations of harshness, dryness and bitterness. **SIMILIOAK** provides more complexity and freshness to red wines.

## APPLICATION FIELD

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- **SIMILIOAK** is recommended on red wines.

## APPLICATION RATES

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0.2 to 0.6 g/L (20 to 60 g/hL) according to the initial structure and the desired result.  
Maximum legal dose (EU): 1 g/L.

## INSTRUCTIONS FOR USE

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Dissolve **SIMILIOAK** 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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500g and 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.

*The information provided corresponds to our current knowledge. It is given without commitment or guarantee since the conditions of use are out of our control. It does not release the user from respecting the applicable legislation and safety regulations. This document is the property of SOFRALAB and cannot be modified without authorization.*

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