

RONDEUR CRU

Sensory and stability improver for wines ready to be bottled

CHARACTERISTICS

RONDEUR CRU is a sensory and stability improver of wines.

It was specifically designed for smoothing the wines without changing their equilibrium. It expresses a full taste sensation increasing the volume and smoothness of wines.

APPLICATIONS

RONDEUR CRU is a product, completely soluble, based on mannoproteins and vegetal polysaccharides, developed to make the wines softer, without altering the equilibrium: it enhances the bodyness, balances the acidic and astringent components, supports the aftertaste, covering dry and bitter notes.

The full solubility of the product avoids other cleaning treatments on the wine.

DOSES AND INSTRUCTIONS FOR USE

We suggest using it on finished, clarified and stabilised wine and before the final filtration.

Doses : 10 - 20 g/hl for white wines; 15-30 g/hL for red wines.

A small test may be useful for identifying the best dosage for the desired final characteristics.

RONDEUR CRU must be used on protein-stable wine

Dissolve **RONDEUR CRU** in water or wine 10 times its weight until it is completely dissolved and avoid forming lumps. Add it to the mass with an appropriate pumping over in a closed vat.

COMPOSITION

Product based on vegetal polysaccharides and manno-proteins.

PACKING

1 kg package

This product is not dangerous. No safety data sheet is required.

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