

M2 YEAST LYSATE



The **M2 yeast lysate** comes from a *non-Saccharomyces* strain that is **very rich in parietal polysaccharides**.

Contributes to:

- **Improve the feeling of sweetness and volume.**
- **Reduce aggressive sensations, bitterness and astringency.**

Recommended for **white, red, rosé and sparkling wines**.

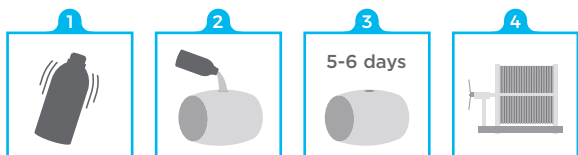
It is advisable to perform laboratory tests prior to application to establish the dose and study stability in high protein concentration wines.

Normal use dose: between 0.05 - 0.3 mL/L wine.

Maximum dose used: 0.5 ml/L wine.

Method of use:

- Shake the container to homogenise the contents.
- Add to the wine to be treated.
- Homogenise and leave to act for 5-6 days.
- Filter before bottling.



Preservation:

- Store between 2 and 6 °C.
- Consume once the container is opened.

M8 YEAST LYSATE



The **M8 yeast lysate** comes from a *non-Saccharomyces* strain that is very rich in parietal polysaccharides.

Contributes to:

- **Improve structural feeling.**
- **Reduce aggressive sensations, bitterness and astringency.**

Recommended for **red wines**.

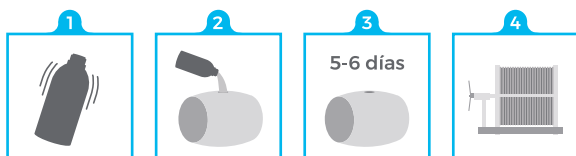
It is advisable to perform laboratory tests prior to application to establish the dose and study stability in high protein concentration wines.

Normal use dose: between 0.05 - 0.3 mL/L wine.

Maximum dose used: 0.5 ml/L wine.

Method of use:

- Shake the container to homogenise the contents.
- Add to the wine to be treated.
- Homogenise and leave to act for 5-6 days.
- Filter before bottling.



Preservation:

- Store between 2 and 6 °C.
- Consume once the container is opened.