

DIWINE SR

Specific formulation to preserve aromas and colour in rosé wines

CHARACTERISTICS

DIWINE SR is an innovative vinification aid specially designed for the production of rosé wines. This formulation can be used to avoid oxidation processes that are highly detrimental to rosé wines, thus enabling them to preserve fresh aromas and a desirable colour. Moreover, **DIWINE SR** plays a role in protein stabilisation of rosé wines.

OENOLOGICAL PROPERTIES

DIWINE SR brings together several properties:

- **DIWINE SR** eliminates heavy metals, especially copper, which destroy aromatic compounds and catalyse oxidation reactions that cause colour change in rosé wines.
- **DIWINE SR** eliminates the polyphenols that cause pinking of white and rosé wines.

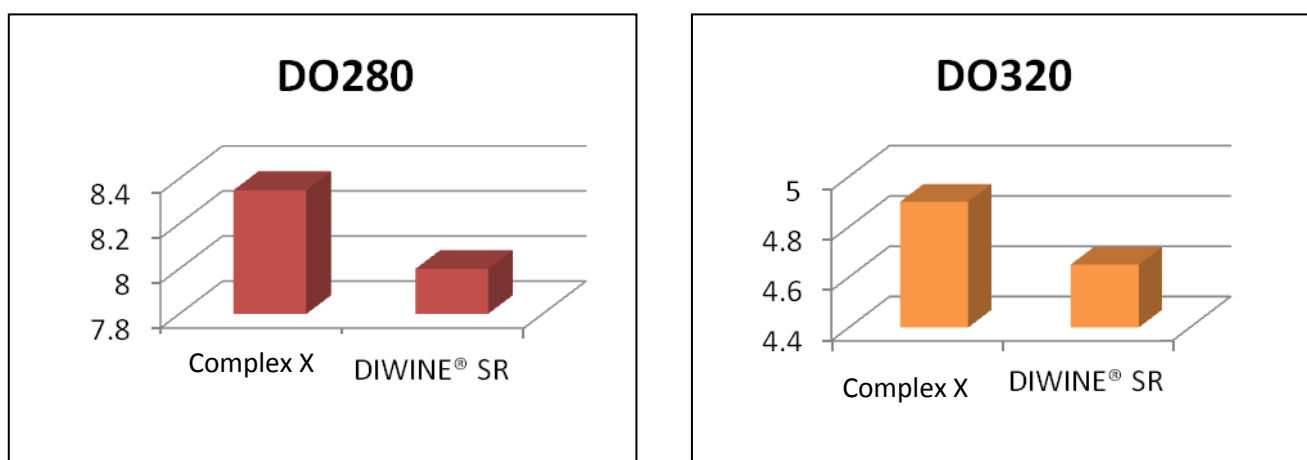


Figure 1: Trial carried out on a Languedoc rosé wine at 50 g/hL for **DIWINE SR**

Treatment with DIWINE SR at 50 g/hL has a greater impact than the control Complex X on D0280 and D0320, representing respectively total polyphenols and oxidisable polyphenols.

- **DIWINE SR** reacts with quinones and precipitates them, thus preventing them from forming complexes with polyphenols and/or aromatic compounds, causing oxidasic casse.
- **DIWINE SR** brings about early stabilisation of the proteins that cause oxidasic casse, thus limiting late curative treatment of wine detrimental to its organoleptic qualities.

APPLICATIONS

- **DIWINE SR** is recommended for the vinification of rosé wines with expressive aromas or that are sensitive to oxidation.
- **DIWINE SR** is used on rosé must after racking and just before addition of yeast.
- To promote the production of aromatic rosé wines, yeast inoculation with **SELECTYS SR** and the use of an organic nutrient such as **VIVACTIV ARÔME** is recommended in combination with **DIWINE SR**.

DOSAGE

Recommended doses: 20 to 100 g/hL.

Maximum application rate according to current European regulations : 150 g/hL.

INSTRUCTIONS FOR USE

Dilute **DIWINE SR** in 20 times its weight of water. Let the product swell for one hour, then stir vigorously before adding clarified must during a pump-over to ensure thorough mixing.

Precautions for use:

The treatment must be recorded in the cellar register.

The implementation of the treatment has to be the responsibility of an oenologist or qualified technician.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

1 kg, 5 kg bags.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

Use before best-by date stamped on packaging.

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