

# HARMONY™ MP

## Structure and stability before bottling

### APPLICATIONS

**Harmony MP** is a preparation designed to maximize the desirable properties of yeast mannoproteins. Its formulation insures a rapid disposition of yeast polysaccharides in order to increase stability, fullness and complexity of the wine, thus avoiding the long and often unpredictable soak on yeast lees at the end of the fermentation. Its characteristics allow it to be used on wines destined for early consumption or aging, whether white, red or rosé.

Given its solubility and rapid action, **Harmony MP** is best used on finished wine immediately prior to bottling where it will optimize the stabilization of the wine and quickly overwhelm any eventual organoleptic deficiencies. **Harmony MP** can be used during the sharpening phase. It may be used as an alternative to, or in combination with, Harmony Full, if time is limiting, if the temperature is low or if a periodic mixing or bâtonnage cannot be performed.

The use of **Harmony MP** is recommended for the following:

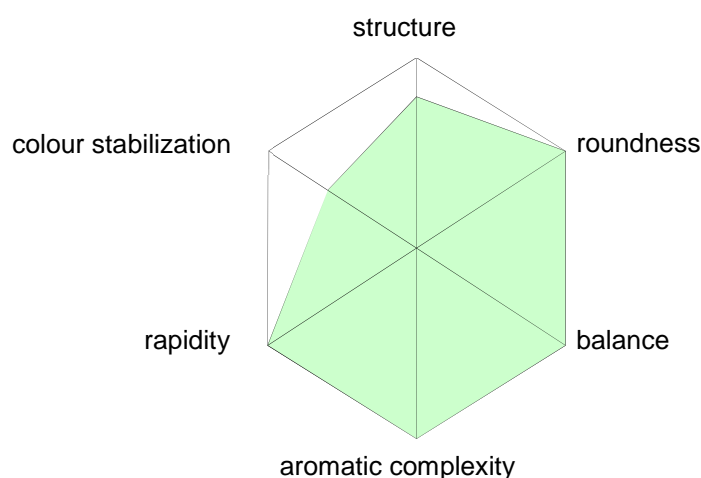
- improve protein and tartrate stability of wine;
- improve color stability of both white and red wines;
- increase the taste sensations of fullness, softness and complexity;
- improve the structure and tastiness of the wine;
- increase the aromatic persistence and complexity;
- regulate and increase the kinetics of the malolactic fermentation.

### DOSES AND INSTRUCTIONS FOR USE

The product should be used at a rate of 5-20 g/hl. It should be dispersed in a small amount of water or added directly to the wine with a thorough mixing of the entire volume being treated. It is not necessary to perform further remixing as is done with bâtonnage. Addition of this product can be performed at all wine-making stages from the end of the fermentation to the time immediately prior to bottling. However, it must be added prior to the filtration which prepares the wine for membrane filtration.

### PACKAGING

0.5 kg jugs.



# HARMONY™

“Elevage”, stabilizing, balance

Modern research has shown many of the mechanisms that contribute to wine evolution, in particular those processes that involve colour stabilization and the organoleptic changes occurring during the “élevage” process.

Nowadays much is known about the role of tannins in the stabilization of anthocyanins, together with the action of oxygen and the organoleptic effect of colloidal molecules, especially the ones with a complex polysaccharide structure such as those released by yeasts (mannoproteins).

HARMONY™, a specific range of adjuvants for “élevage”, supplies the oenologist with the most suitable instruments to obtain more full-bodied, balanced and stable wines.

The range products have a double role: “élevage” adjuvant, contributing to a positive evolution of the organoleptic properties of wine, and stabilizing adjuvant, aiming at increasing the ageing potential.

The careful use of the products of the range enables to exploit the potentials of tannins and polysaccharide macromolecules, coupling each single requirement with a practical and effective solution. In this way it will be possible to obtain from time to time an improvement of taste perceptions, with an increase of wine structure and body, but also an evolution toward a more round and balanced wine.

From an aromatic point of view, interesting results can be obtained as far as intensity, complexity and persistence are concerned. Besides, it is possible to prevent or correct the presence of possible off-flavours (sulphured compounds etc.). As for stabilization, the best results regard colour, thanks to the anti-oxidant power and to a more direct interaction in the processes of polymerization and stabilization.

Positive results have been reached thanks to the polysaccharide macromolecules in terms of a better proteic and tartaric stability.



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