

HARMONY™ MOKA

Complex aroma and structure for all wines

CHARACTERISTICS

Harmony Moka is a yeast derivative enriched with toasted oak tannin, specifically designed to enjoy all the advantages of *sur lie* ageing without the risks associated with fermentation lees.

APPLICATIONS

The polysaccharides of the yeast improve the volume and harmony on the palate. The tannins bestow marked notes of mocha, chocolate and liquorice as well as removing the molecules responsible for reductive aromas.

Harmony Moka is indicated for ageing all wines to stand out aromatically but also to improve the structure and harmony on the palate, as well as more complex aromas.

Harmony Moka can replace or complete the treatment with oak alternatives.

DOSAGE and INSTRUCTIONS FOR USE

White and rosé wines: 5-30 g/hl.

Red wines: 10-50 g/hl.

Dissolve the product directly in the wine and keep in contact at least two weeks with periodic bâtonnage.

PACKAGING

2 kg bags.

