

Harmony™ Refine

Mannoprotein for finishing touches on wines

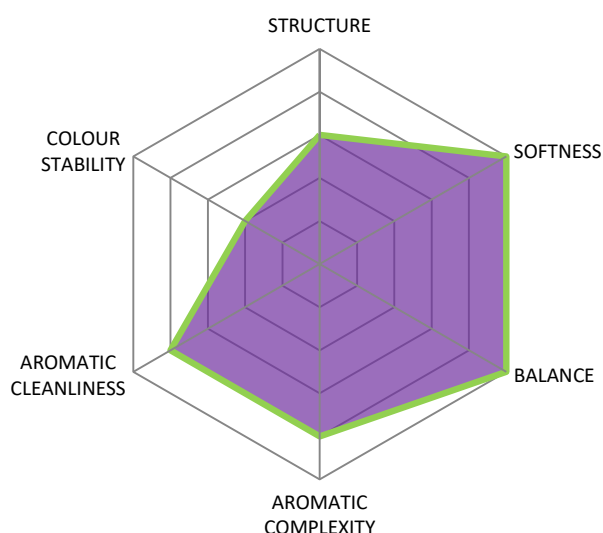
The mannoproteins of **Harmony Refine** are extracted from cell walls of *S. cerevisiae* with a method that is respectful of their original structure. Their features as protective colloids make them suitable for finishing touches on white, rosé, red and Charmat or traditionally made sparkling wines before bottling. Its liquid form makes it very easy to use.

USES

Harmony Refine has an effect on the aromas as well as the mouthfeel. When used even at low doses it helps preserve the wine aromas and softens herbaceous notes.

In the mouth, it gives fullness, persistence and "sweetness", without pushing the wine structure excessively towards tastiness and minerality; which are the results that can be obtained with Harmony MP.

Harmony Refine is extremely efficient at the reduction and elimination of acid and dry sensations. These characteristics make it ideal for important wines as well as for wines that need to be polished due to excess tannins (ex. young reds or press wines) or unbalanced structure (ex. with a bitter aftertaste). In sparkling wines it helps improve the aromatic longevity as well as improve bubble texture.



INSTRUCTIONS FOR USE

Dilute in a 1:2 ratio of water and add to the volume to be treated and homogenize well. Harmony Refine should be added to the wine at least 24-48 hours before the final pre-membrane filtration.

In traditional method sparkling wines it can be added at the "tirage" or together with the "liqueur d'expédition".

DOSAGE

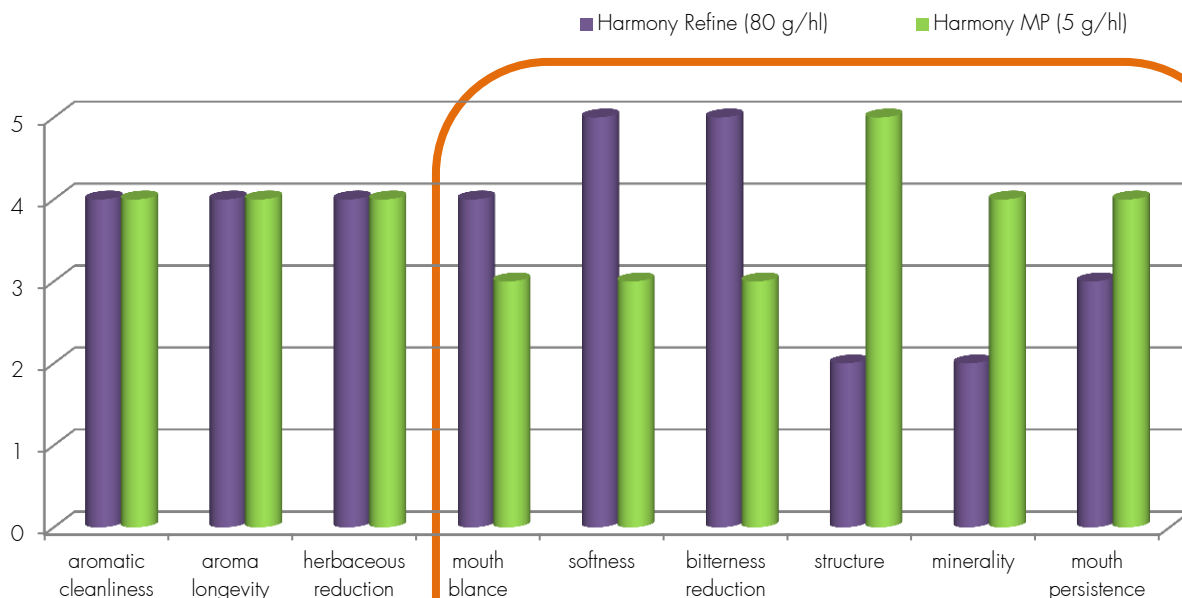
From 25 to 150 g/hL. The effect of Harmony Refine is immediate and a preliminary trial is recommended in order to find the correct dosage.

PACKAGING

1 kg bottle

STORAGE

Store at < 20 °C. After opening use the product within 1 week and store in the refrigerator.



Different taste profiles obtained with Harmony Refine and Harmony MP in a slightly herbaceous Barbera wine with aggressive tannins.