








Fender Feel

For tartrate stabilization of white wines

FENDER

A range of products for the tartrate stabilization of wines that helps to reduce or eliminate the use of cold stabilization.

Instability Degree ($\Delta \mu\text{s}$)	FENDER 200B	FENDER 200R	FENDER Feel
> 200		 with stable colour	
100-200		 with stable colour	
< 100		 with stable colour	

FENDER FEEL

Fender Feel brings together the anti-crystallization action of yeast polysaccharides with that of CMC. The choice of primary materials allows it to stabilize wines with average-low tartrate instability. Yeast polysaccharides significantly increase the complexity and smoothness in the mouthfeel, and also soften herbaceous and bitter notes.

The liquid form makes it easy to use and distribute in the wine and hence increases the stabilization efficacy.

Fender Feel is not affected by temperature and it does not hydrolyze or change over time, so its efficacy remains constant during the wine shelf-life.

USES

Fender Feel can be used on all wines with average-low tartrate instability; in particular it is recommended for:

- sparkling wines, where it helps improve even the bubble finesse;
- still white wines.

INSTRUCTIONS FOR USE

Fender Feel must be diluted in a (1:5) ratio of wine to ensure a perfect homogenization. This solution must then be added to the total wine volume to be treated during a pumping over until it is complete homogenized.

Warning:

- **Fender Feel** must be used on stable wines (protein), that are limpid and ready for final filtration;
 - **Fender Feel** is reactive with lysozyme.
- It is advisable to verify the filterability index (FI) of the wine before microfiltration.

COMPOSITION

Yeast polysaccharides, carboxymethyl cellulose.
Stabilizing agent: SO₂ max. 0.4%.

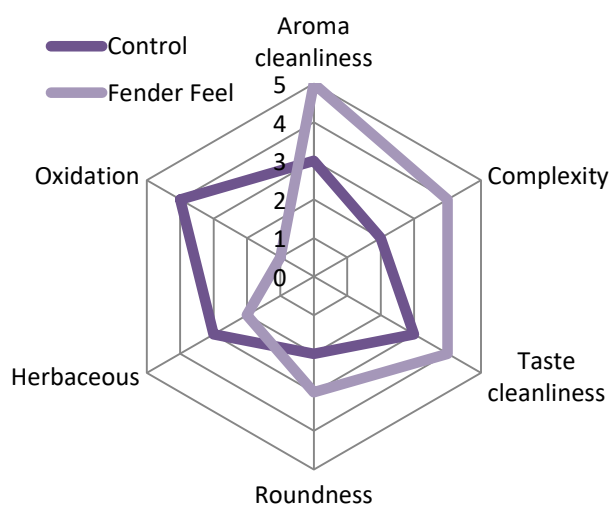
DOSAGE

From 50 to 150 g/hL. The higher dosages are for very unstable wines or to have a notable sensory effect.

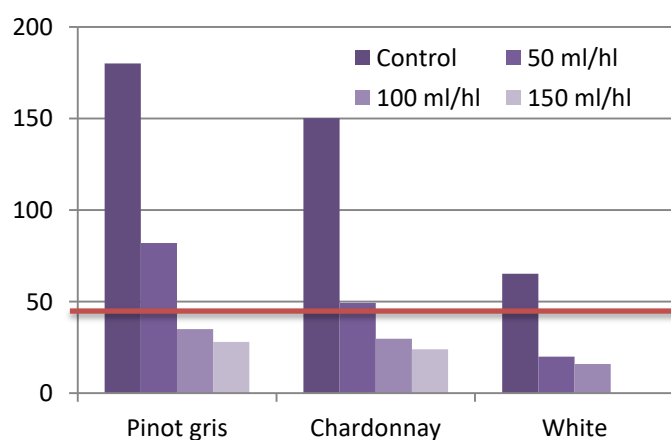
PACKAGING

5 kg cans.

The unopened product in the original packaging at a temperature below 20 °C, has a shelf life of 18 months. Once opened it must be kept in the refrigerator and used within a few days.



Sensory effect of Fender Feel (100g/hL) on a sparkling white wine.



Tartrate stability (in $\Delta \mu\text{s}$) achieved with different dosages of Fender Feel in three white wines with different initial instability.