

MOSAICO Hype

Fining clarifier based on yeast protein extract

CHARACTERISTICS

Mosaico Hype is a clarifying agent, based on yeast protein extract. Free from animal and plant proteins, it can be used in vegan products and organic winemaking and doesn't need to be indicated on the bottle's label.

APPLICATIONS

Mosaico Hype is used in red wines to reduce astringency and vegetal characteristics, without significantly affecting the colour. The wine is softer and more balanced.

In white and rosé wines, excellent results are obtained in the reduction of bitterness and, improvement of, the greater organoleptic cleanliness achieved.

To improve wine clarity and/or achieve protein stability, a subsequent treatment with Absolute Gold is recommended.

DOSAGE and INSTRUCTIONS FOR USE

Red Wines: 5–30 g/hl (max. dosage 60 g/hl).

White and Rosé Wines: 3–10 g/hl (max. dosage 30 g/hl).

Pour the product into water (1:10) and wait about 15 minutes. Shake and add to the mass to be treated. For the best results, we recommend a contact time of about 1 week.

PACKAGING

500 g bags.

