

EASYDRY

Micro-granulated gum arabic

CHARACTERISTICS

Gum arabic extracted from *Acacia seyal*, with good dispersibility in water and wine. The solution has a clear, pale coloured appearance.

APPLICATIONS

Easydry is used to improve the chemical and physical stability of wines before bottling. It has a favourable impact on tartaric stability, and on the prevention of casses.

At higher dosages, the increase of softness and reduction of herbaceous notes are also appreciable.

COMPOSITION

Gum arabic without the addition of stabilizers or preservatives.

DOSES and INSTRUCTIONS FOR USE

From 10 to 30 g/hl (maximum dosage).

Dissolve Easydry in a portion of the wine to be treated, mix well until completely dissolved, and then pour into the rest and mix in evenly. Add Easydry at least 72 hours before microfiltration.

PACKAGING

10 kg bags.