



Solutions for wine making



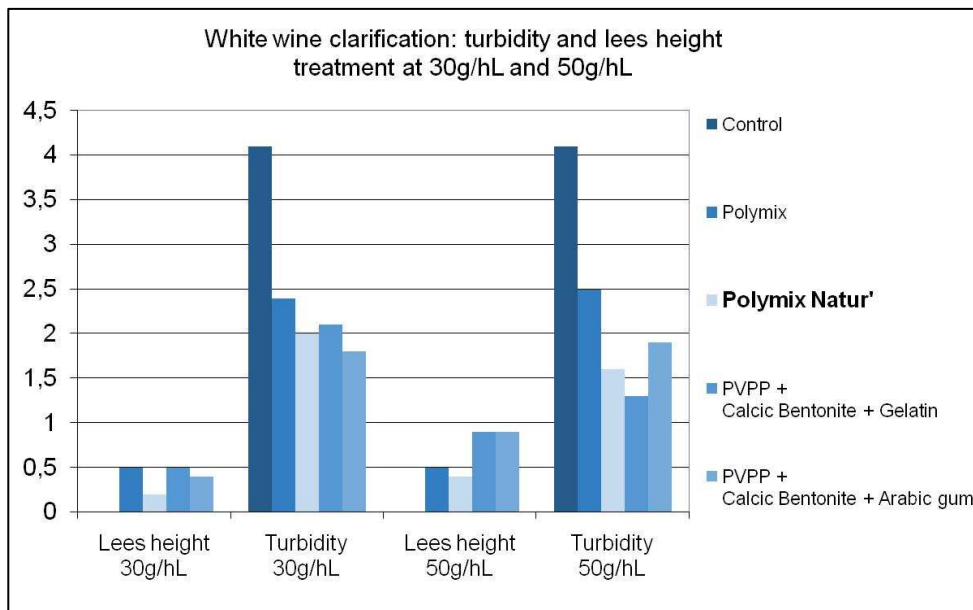
PolymixNatur¹

Polyvinylpolypyrrolidone, calcium bentonite and specific inactivated yeasts

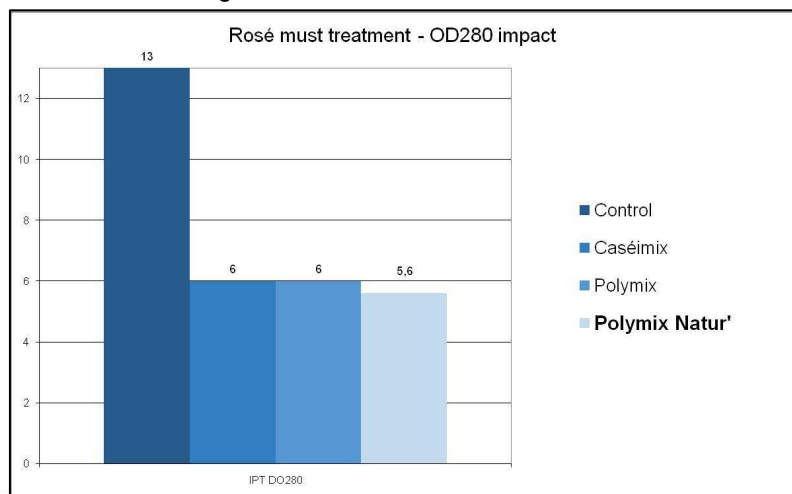
Polymix Natur¹ is a specific non-casein formula for preventative or curative treatment of must and wine oxidation. Polymix Natur¹ improves colour and taste of white and rosé wines.

OENOLOGICAL INTEREST

>Clarifying agent: Polymix Natur¹ clarifies must and wine with a low lees volume.



>Treatment of oxidative characteristics in white and rosé wines by action on phenolic compounds. Example of rosé must treated during AF.

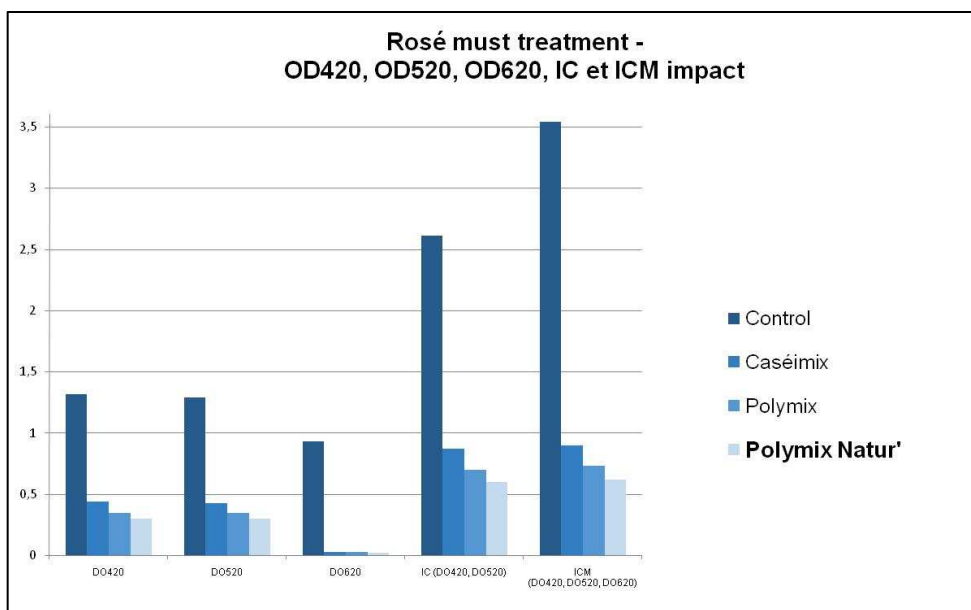




Solutions for wine making



PolymixNatur'



- > Improves colour and taste in wine
- > Preventative or curative treatment of wine oxidation and yellowing.
- > Specific allergen-free treatment intended for musts from altered harvests, musts from the press or oxidised wines.

DOSAGE

- > Preventative treatment: 15 to 30 g/hl.
- > Curative treatment: Up to 100 g/hl.

IMPLEMENTATION

- > Dissolve the Polymix Natur' in 10 times its weight in water and mix well to obtain a homogenous solution. Wait for 2 to 3 hours before gradually incorporating the solution into the must or wine, making sure that dispersion is homogenous.

PACKAGING

- > 1 kg bag in a 10kg box and 5kg in a 10kg box.

STORAGE

- > Store in a cool place, in original sealed packaging. Use rapidly after opening.

