



EXEL'AROM PLUS

White wines aromatic revelation



Up to + 60% terpenic aromas
in your aromatic white and rosé wines !



**Enzymatic preparation releasing many natural aromatic compounds and precursors,
For intense, aromatic and elegant wines.**

OENOLOGICAL USE

EXEL'AROM PLUS is a specific pectolytic preparation containing the four α et β -glycosidases essential activities for aroma's release.

EXEL'AROM PLUS is used on wine for maximal impact and highly recommended aromatic and terpenic varieties.

PROTOCOL FOR USE

Dissolve EXEL'AROM PLUS in 10 times its weight of water and ensure a good homogenization during incorporation. Active from 10 to 50°C, at the wine pH (2.9 to 4.0), and with usual levels of SO₂. The enzyme is eliminated by a bentonite treatment.

DOSAGE AND PACKAGING

- Dosage : 1 to 4 g/hL.
 - Packaging : 100g tins.
- Store in original sealed packages in a cool (<20°C) dry and odor-free place.