

# MOUT CONCENTRE RECTIFIE

For the elaboration of sparkling wines

## CHARACTERISTICS

**Moût concentré rectifié** (The Rectified concentrated must (**RCM**)) is a non-caramelized glucose and fructose syrup made using grape juice obtained from authorized grape vine varieties. The grape must, which has been deacidified and from which compounds other than sugar have been removed, is partially dehydrated.

## OENOLOGICAL PROPERTIES

- Respects the aromatic expression of the wine to which dosage is added.
- Its action in the tanks is very smooth, thanks to its elaboration process and the regulations it is subject to.
- The aromatic expression of the wines to which dosage has been added will not be tied to the shelf life of the liqueur as is the case with traditional liqueur.
- Respects the aromas of the wines more than a liqueur. This characteristic is all the more confirmed by the fact that the wine has been disgorged and the dosage added several months before marketing.
- The wines to which a **RCM** dosage has been added retain their freshness and sensation of sweetness over time.

## APPLICATIONS

- For the elaboration of tirage and/or dosage liqueurs used for the production of sparkling wines.
- Must enrichment.
- Wine sweetening.

## DOSAGE

Utilization of the **RCM** for tirage liqueur:

1 kg of sugar corresponding to a volume of  $\geq 1,3042$  litre of RCM at  $\geq 821,300$  g/L of sugar. The application rate is calculated based on the amount of sugar needed for bottle fermentation.

Utilization of the **RCM** for dosage liqueur:

In order to optimize the dosage, it is recommended to carry out trials with a period of 4 to 5 weeks between the addition of the dosage and tasting in order for the dosage to reach a certain "softness". It is recommended to extend this period to 2 to 3 months with regards to sparkling wines that are sold several months after dosage.

The trials may include 4 to 6 bottles and the variation between the different dosages can be 1 mL of **RCM** per bottle (approximately 1g/L of sugar).

Brut dosage (sugar below 12g/L): 5 to 10 mL of **RCM** per bottle.

**Consult the enologists of the Station Oenotechnique de Champagne® to carry out dosage and tasting trials or to provide support to carry out your own trials.**

148/2024- 1/2



STATION  
OENOTECHNIQUE  
DE CHAMPAGNE



## INSTRUCTIONS FOR USE

---

The **RCM** solution is ready to use.

Its utilization, during the tirage preparation, is identical to the utilization of the tirage liqueur.

The **RCM** is added directly to the wine after disgorging.

### Precautions of use:

Keep the trials for a longer period of time if the sparkling wine is to be sold several months after dosage. The trial should include 4 to 6 bottles. The recommended difference between bottles is 0.1 cL of RCM. Select the highest dosage for the wines that are disgorged early when there is no significant difference between several dosages.

Product suitable for enological and food industry applications. Use according to current regulations.

## PACKAGING

---

10 L and 20 L Jerrycan.

300 L and 1000 L container.

## STORAGE

---

Store unopened package away from light in a dry and odourless area. Keep at temperature above 15°C. Opened package: use rapidly.

*Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.*

148/2024– 2/2