



STATION
ŒNOTECNIQUE
DE CHAMPAGNE



SUBLI CHARM®

Complex of tannins essentially proanthocyanidin for the production of sparkling wines produced by the Charmat method (closed tank)

CHARACTERISTICS

SUBLI CHARM® is a complex of tannins essentially proanthocyanidin specifically developed for sparkling wines, particularly those made by the Charmat method (closed tank).

The tannins contained in **SUBLI CHARM®** were specifically selected to:

- Strengthen antioxidant potential of wines
- Confer volume and body to wines
- Prevent or remove reduced aromas from wines
- Highlight fruity or floral character of wines
- Emphasize roundness.

OENOLOGICAL PROPERTIES

- Binds free radicals that are responsible for oxidation.
- Consumes excess oxygen in wines.
- Binds off-aroma compounds such as H₂S, CH₃SH, etc.

APPLICATION FIELD

SUBLI CHARM® is suitable for must and/or wine.

APPLICATION RATES

Recommended application rate:

- with must: 5 to 15 g/hL according to effect desired.
(5g/hL to preserve fruit or floral characters – 10 to 15 g/hL to emphasize roundness).
- with wine: 0.5 to 5 g/hL according to effect desired and/or type of wine.

INSTRUCTIONS FOR USE

Dissolve **SUBLI CHARM®** in ten times (maximum) its weight of must, wine or lukewarm water (20°C).

Add to volume to be treated. Ensure proper homogenization.

Precautions for use:

For oenological and specifically professional use.
Use according to current regulations.

PACKAGING

1kg bag - Box of 15 x 1kg.

STORAGE

Store unopened package away from light in a dry and odorless area.

Opened package: use quickly.

The information provided above corresponds to our current knowledge. It is given without commitment or guarantee since the conditions of use are out of our control. It does not release the user from respecting the applicable legislation and safety regulations. This document is the property of SOFRALAB and can not be modified without authorization

308/2016 – 1/1