








**MANNOPROTEINS AND POLYSACCHARIDES**

**SURLITAN PERLAGE**

	<p><b>COMPOSITION</b> Yeast hulls rich in mannoproteins, oak ellagic tannins and fresh grape tannins.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Surlitan Perlage is a blend of yeast hulls and tannins that enhance the colloidal structure of wine. This is done through the synergistic action of the condensed grape and oak tannins combined with the release of mannoproteins during the aging period of sparkling wine immediately after the bubbles start to form. Surlitan Perlage:</p> <ul style="list-style-type: none"> <li>▪ Balances base wine at a colloidal level.</li> <li>▪ Integrates acidity with the wine's natural polysaccharides and tannins.</li> <li>▪ Improves volume and structure.</li> <li>▪ Contributes positively to foam stability and persistence.</li> <li>▪ Preserves varietal characteristics and cleanliness.</li> </ul>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Wines without structure and/or volume.</li> <li>▪ Improve body, length in the mouth and sparkling. Reinforcement of yeast lysis.</li> <li>▪ Cleaner wines. Prevents the formation of sulfur notes and enhances positive aromas.</li> <li>▪ Stability of aged sparkling wines.</li> </ul>
	<p><b>DOSAGE</b> Dosage: 3-15 g/hL (0.25-1.3 lb/1,000 gal). Recommended average dose: 8 g/hL (0.6 lb/1,000 gal).</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve in a volume equal to 10 times its weight of water or wine and add to base wine at least 30 minutes before the application of yeast. Homogenize avoiding clump formation.  Apply Surlitan Perlage to the final blend of base wine after clarification, stabilization and/or acidity correction.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg  Sealed package: store in cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above. Use quickly.</p>
	<p><b>COMPLIANCE</b> Product conforms to: Codex Œnologique International.  Product approved for winemaking, in accordance with: Regulation (EU) 2019/934  Product approved for winemaking by the TTB in accordance with §24.246. Yeast cell walls used shall not exceed 3 lb/1000 gal (36 g/hL)  The residual amount of tannin, calculated in gallic acid equivalents, shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Only tannin which does not impart color may be used in the cellar treatment of juice or wine. Total tannin shall not be increased by more than 150 milligrams/liter by the addition of tannic acid (poly-galloylglucose).</p>

*The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.*