

# HIDEKI

## A “SPLENDID OPPORTUNITY” TO PROTECT WINE NATURALLY

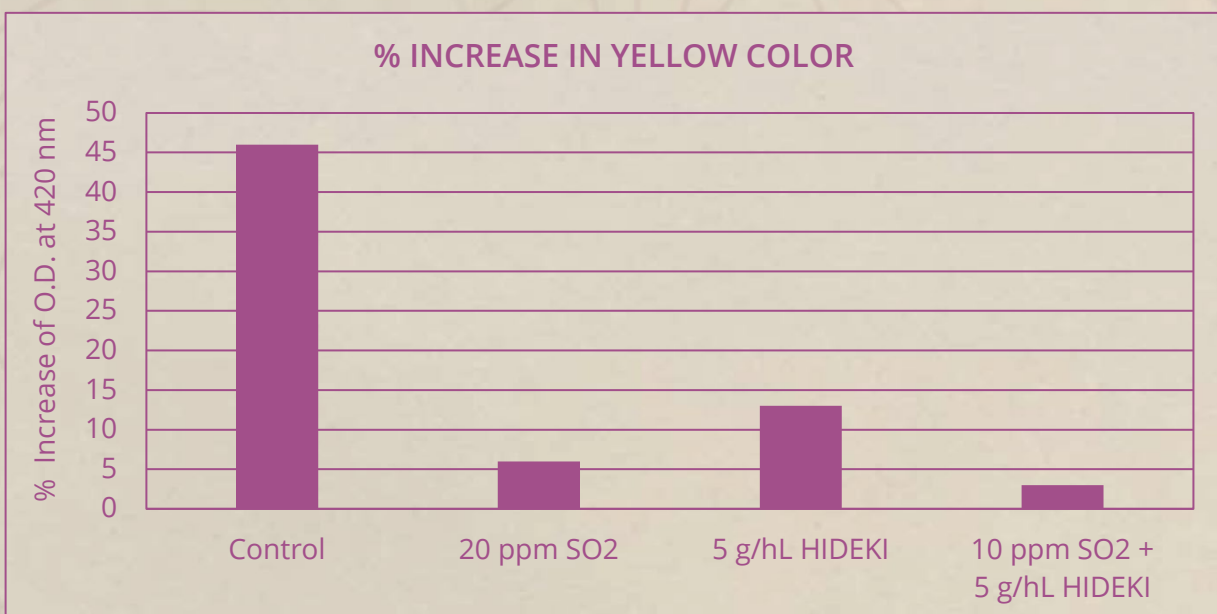
HIDEKI is a technical tannin that protects wine from oxidation and the effects of undesirable microbial growth, in a natural and efficient manner.

HIDEKI is composed of molecular fractions obtained through the selection and purification of gallic, ellagic and condensed tannins, which were selected to be the most efficient in terms of antioxidant and microbiostatic action.

- Best antioxidant tannin on the market
- Only tannin with bacteriostatic activity
- Helps to reduce SO<sub>2</sub>
- Not pH-dependent
- No sensory impact

### Applications:

- Better SO<sub>2</sub> management
- Protect wine during ageing, storage, transportation, and bottling
- Works with/without SO<sub>2</sub> in alternative packaging (cans, bag-in-box, etc)
- Synergetic action with EnartisStab MICRO M to prevent malolactic fermentation and microbial contaminations
- Prevent light-struck defects in white wines



*Figure 1. HIDEKI helps improve SO<sub>2</sub> management. Unlike SO<sub>2</sub>, HIDEKI is not pH-dependent and does not bind to acetaldehyde or sugar.*

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# Hideki

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Inspiring innovation.

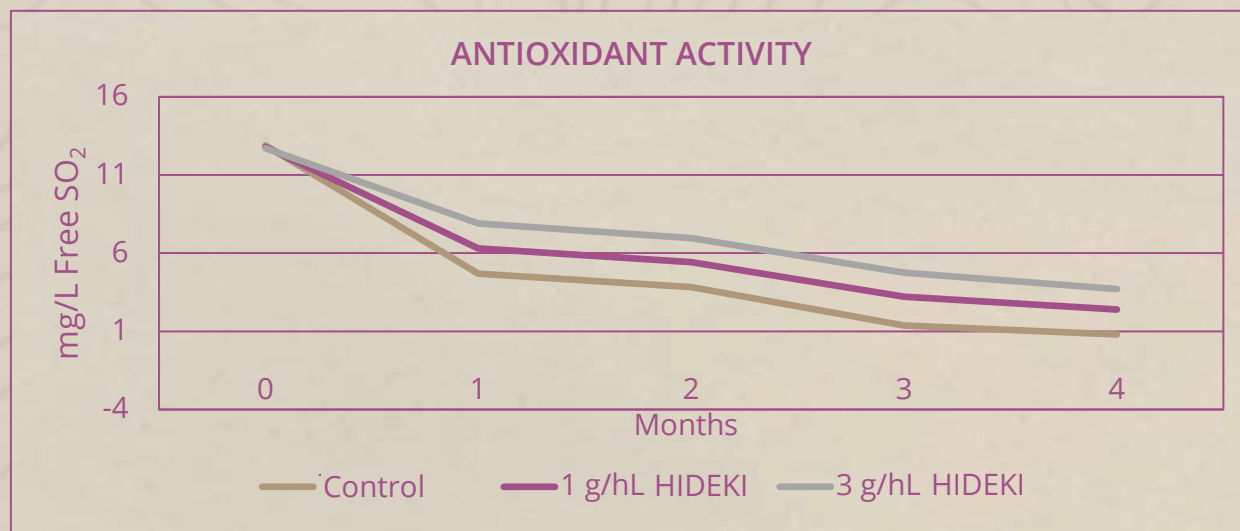


Figure 2. Bottling simulation: White wine in 0.5L bottles. HIDEKI preserves  $\text{FSO}_2$  longer in bottled wines.

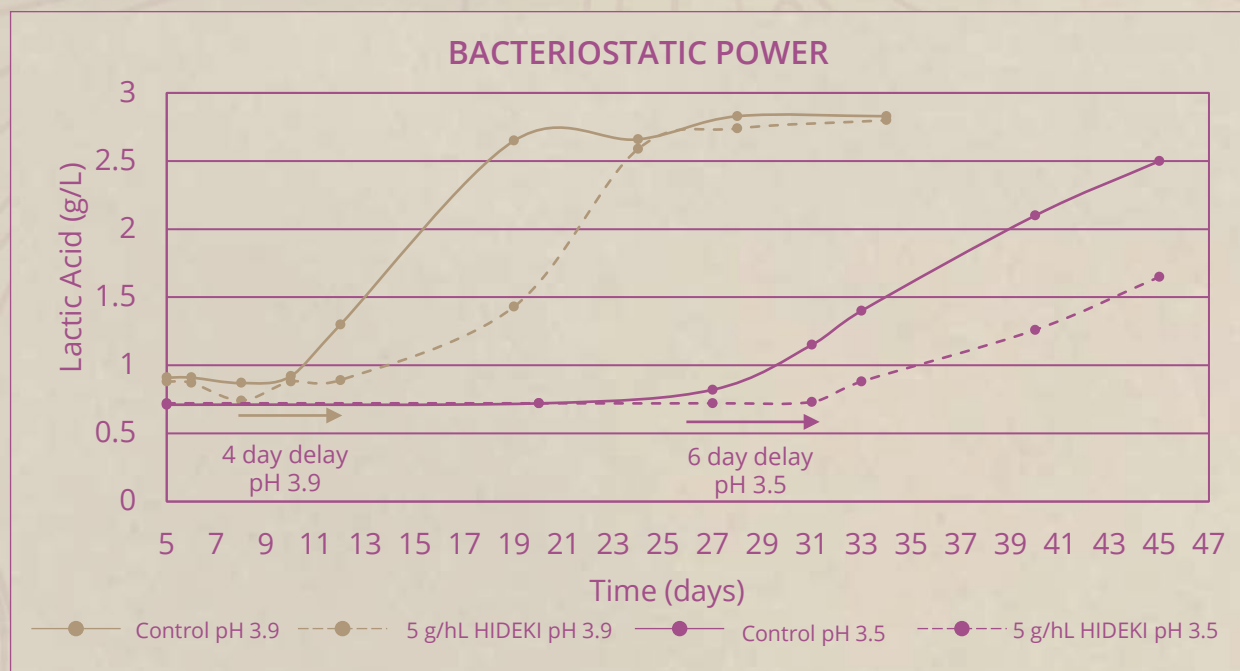


Figure 3. HIDEKI can delay the onset of malolactic fermentation even at high pH.

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