

ultiMA Ready Expression

LEES ALTERNATIVES

Persistence, fresh taste and reduced bitterness

➤ ŒNOLOGICAL APPLICATIONS

UltiMA Ready Expression is a solution based on selected manno-proteins which enhances aromatic persistence and brings out the fresh taste of wines. It also helps diminish aggressive sensations such as bitterness or astringency.

➤ DOSE RATE AND INSTRUCTIONS FOR USE

- 2 to 15 cL/hL.

It is preferable to carry out prior tests in bottles to optimize treatment dosage and judge its effect. After incorporating, mix in well with the wine by pumping over or stirring, but without oxygenating. Once totally soluble, **ultiMA Ready Expression** is added directly to the wine.

Its instantaneous effect means that wine can be treated immediately prior to bottling.

In order to avoid any risk of cloudiness, however, it is recommended that **ultiMA Ready Expression** be added 24 hours prior to filtration before bottling. It is also preferable to carry out a wine filterability laboratory test with the chosen dosage before using the product in the total volume of wine.

Reminder: before tangential microfiltration, it is generally considered that the treated wine should have the following characteristics: blocking index < 10 and cloudiness < 1 NTU.

For wines vinified using the traditional method, **ultiMA Ready Expression** should be introduced directly into the dosage liqueur before dispersal.

➤ PROPERTIES

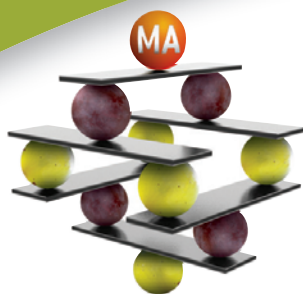
- Mannoproteins origin: *Saccharomyces cerevisiae*.
- Preservative: E220 SO₂ (<0.25%).

ultiMA Ready Expression does not induce gushing.

➤ CONDITIONNEMENT ET CONSERVATION

- 1L, 5L

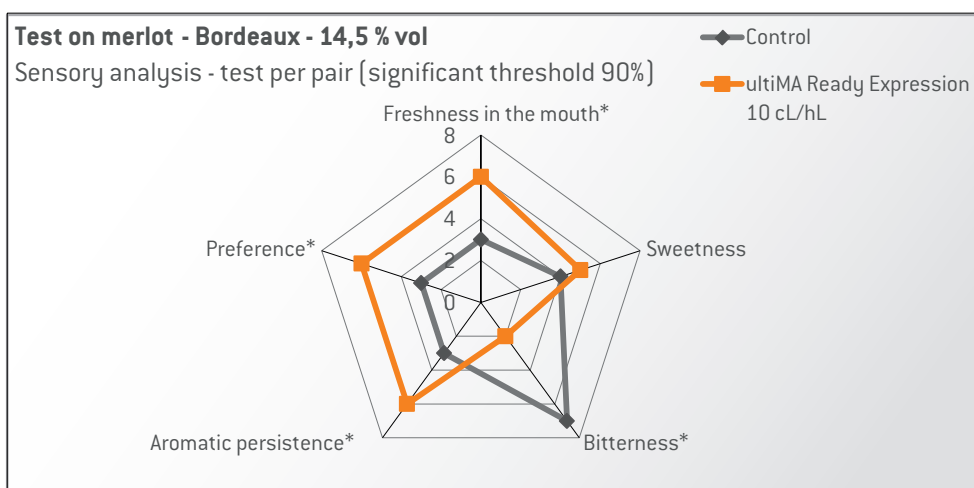
To be stored in a dry, odour-free place, between 5 and 25°C. Once the bottle is opened, the product must be used quickly and cannot be preserved.



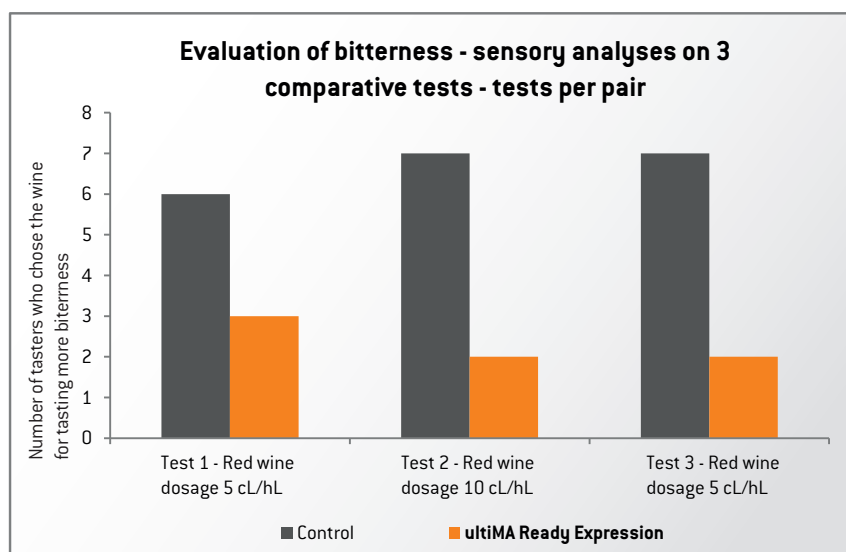
ultiMA Ready
Expression

Giving wines their freshness back

The colloidal action of **ultiMA Ready Expression** gives it a tangible sensory impact, making it a powerful tool for wine-makers.



Our experiments have shown its propensity to give wines their freshness back in terms of taste balance. **ultiMA Ready Expression** contributes to roundness, but without exacerbating length on the palate, on the contrary. This freshness in taste is coherent with bringing out the aromatic persistence as a result of interactions between manno-protein and aromas.



Finally, **ultiMA Ready Expression** plays an active role in reducing excessive bitterness and astringencies. This action is particularly interesting in the case of racking of phenolic and technological maturity.