



NEO[®] NATURA

Native proteins from yeast



Smooth, natural wine fining

Alternative to animal fining

Allergen-free



OENOLOGICAL GOALS

- Natural alternative to animal glue
- Eliminates polyphenols from wine
- Reduces bitterness
- Improves the finesse of wines
- Clarifies white, rosé and red wines



DOSAGE

White or rosé wines: 0.5 g/hL to 5 g/hL
Red wines: 5 to 30 g/hL
 Maximum legal dose according to current European regulations:
 30 g/hL for white and rosé wines,
 60 g/hL for red wines.



PACKAGING



500 G



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment. Do not allow to freeze. Once opened, use up rapidly.



INSTRUCTIONS FOR USE

Disperse NEO[®] NATURA in 10 times its weight in water. Add to the volume to be treated. Homogenise well.

Precautions for use:

Product for oenological and specifically professional use. Use in accordance with current regulations.

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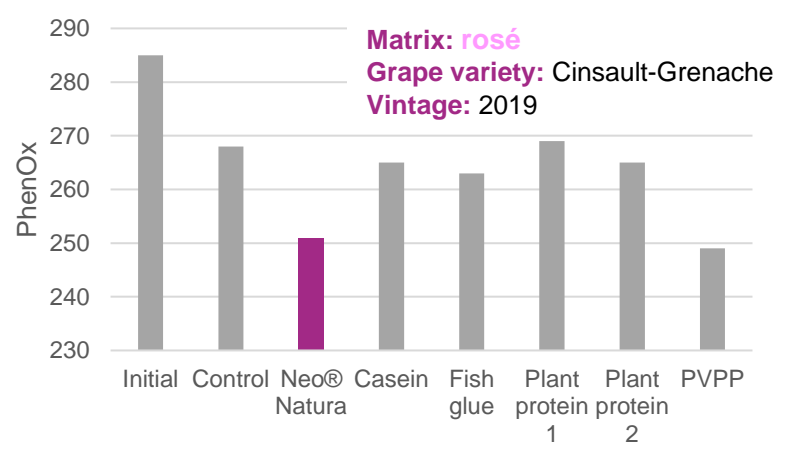
NEO[®] NATURA



WINE TEST RESULTS

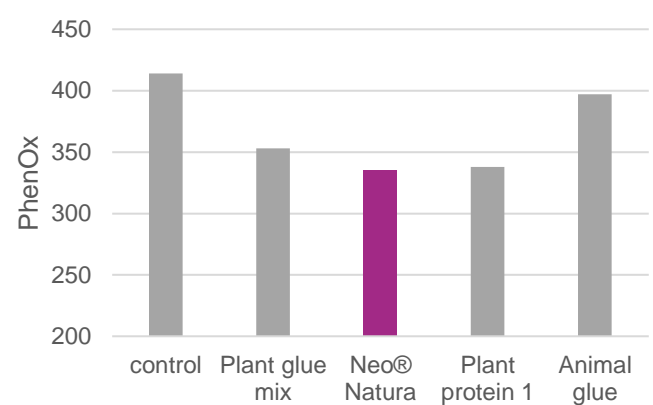
1. Impact on polyphenols

Measurement of polyphenols in wine



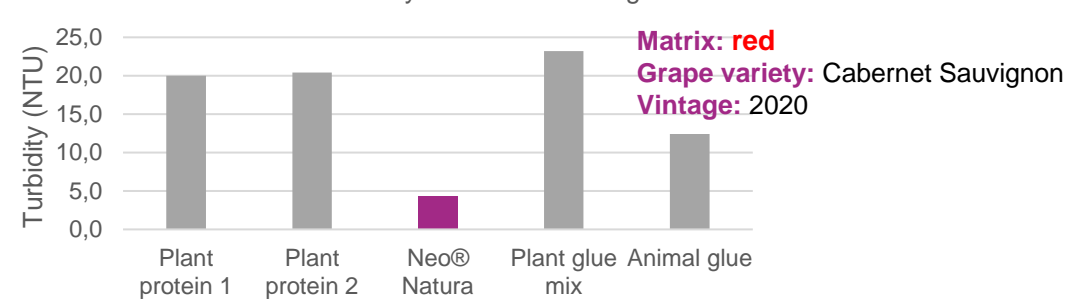
Matrix: red
Grape variety: Malbec
Vintage: 2020

Measurement of polyphenols in wine



2. Impact on clarification

Measurement of turbidity in wine after fining



Matrix: white
Grape variety: Sauvignon Blanc
Vintage: 2020

3. Impact on colour

Colour measurement using colorimetry



NEO[®] NATURA is the glue that had the greatest impact on colour, significantly reducing the browning of the wine.

NB: the colours in the graph are not representative of reality; they merely illustrate the variations.