



La Subli'Sense®



Subli'Sense® is a mixture of mannoproteins and arabic gum which have been specially selected to add softness, smoothness and balance the tannins.



ENOLOGICAL BENEFITS

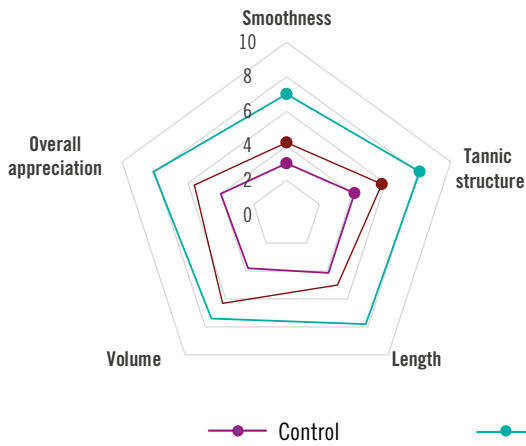
Subli'Sense® is obtained from yeast mannoproteins and arabic gum which have been selected to improve the colloidal stability as well as the mouthfeel of the wine.

- ◆ increase smoothness and flavour
- ◆ bring roundness to the tannins
- ◆ improve the softness and length on the palate

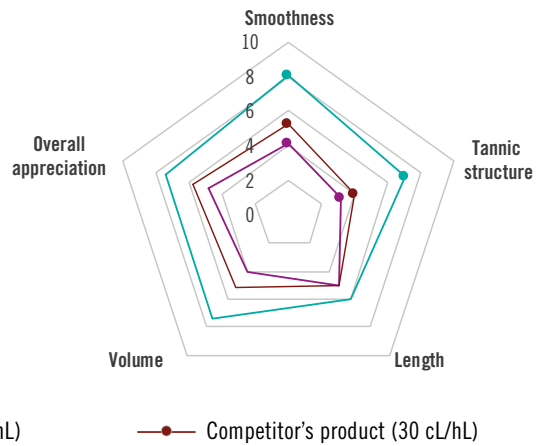
TASTE TRIALS



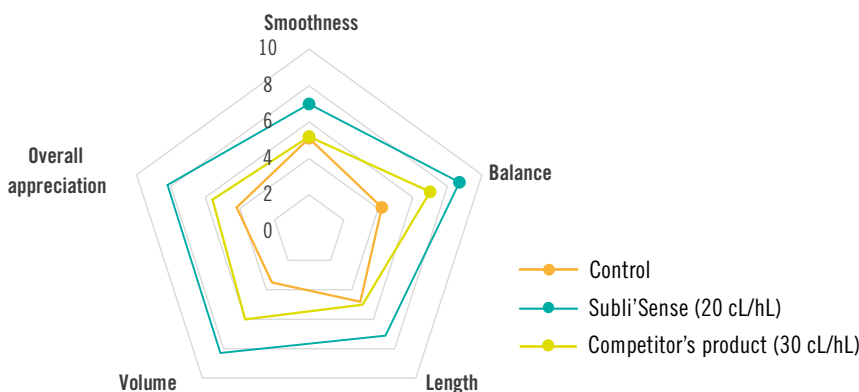
◆ Red wine - Syrah



◆ Red wine - Merlot



◆ White wine - Chardonnay

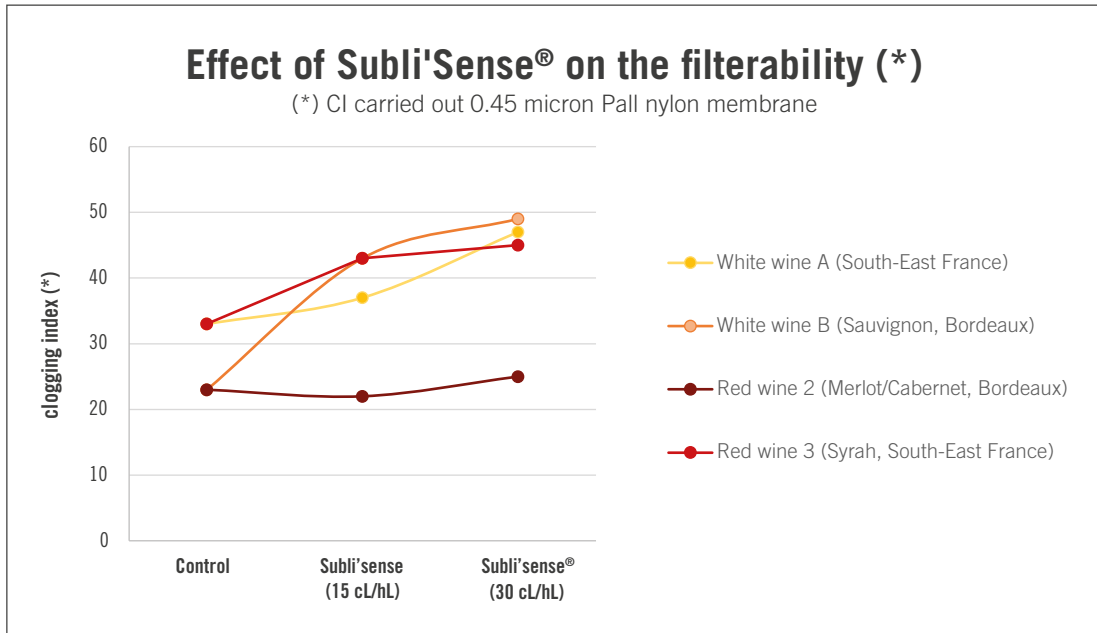


◆ With a panel of 22 tasters, **Subli'Sense®** had a significantly positive effect, on white and red wines.



EXPERIMENTAL RESULTS

◆ Effect of Subli'Sense® on the filterability:



Subli'Sense® has little effect on the clogging index or the CFLA (Lamothe-Abiet Filtration Criteria).



USAGE

Dosage:

- ◆ Red wine: 10 to 30 cL/hL
- ◆ White and rosé wine: 10 to 20 cL/hL

Conservation and instructions:

Please see the technical data sheet.



SUBLI'SENSE, improves the **mouthfeel** and **flavour** of wines without giving excess heaviness.



PACKAGING

- ◆ 5.5 and 22 Kg canisters, 1100kg container.



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