



100%
vegetarian & vegan
free from known allergens

ViniComplex™ XS Yeast Polysaccharide

The new approach for enhancement of texture and mouthfeel in all wines

ViniComplex™ XS is a highly purified polysaccharide preparation derived from pure yeast cells. Through a special purifying and preparation process, we can achieve extremely pure and natural polysaccharides. ViniComplex™ XS amplifies and improves the sensory impression of wines by enhancement of the mouthfeel, texture and palate weight. It also optimises the stabilisation of the colour pigments (anthocyanin chains) in the juice or wine stage.

Benefits

- Highly purified, 100% naturally derived
- Enhances mouthfeel
- Improves aromatic and long-term storage stability
- Optimises colour fixation of the anthocyanin chains
- Excellent integration into the wine or juice
- Easy to dissolve
- No bitter or astringent flavour

Practical Application Advice

- 1) Dissolve 100g of ViniComplex™ XS in 500ml wine or water at a temperature of 35-40°C
- 2) Add the suspension homogeneously into the wine and stir gently
- 3) Allow 4-6 weeks reaction time for optimum performance
- 4) After adding ViniComplex™ XS, please avoid any filtration for at least 10 days
- 5) The minimum contact time before bottling is 10 days

Dose Rate

ViniComplex™ XS can be used for two applications: during ageing or as refinement before bottling. The maximum dose rate depends on the personal preference of the winemaker. We recommend not exceeding a total dose rate for all applications of 10g/hL.

Variety	Ageing	Prior Bottling
White and Rosé wines	2-5g/hL	1-2g/hL
Red wines	5-8g/hL	2-3g/hL

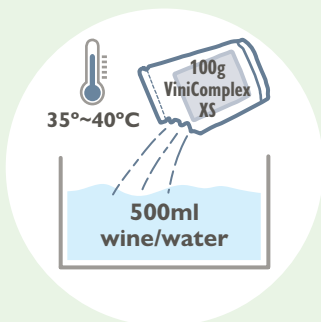
Additional Information

To ensure an optimal result, we recommend different dose rates depending on the type of wine and the application timing.

Shelf Life and Storage

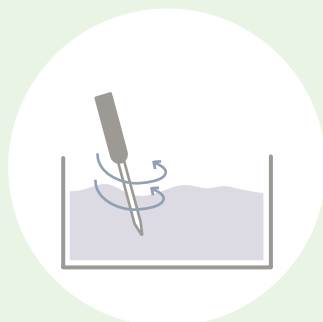
ViniComplex™ XS will be delivered in 1kg flexible and re-closable dark PE drums. Shelf life at room temperature 25-30°C is 24 months. Protect against light and humidity.

Application Instructions



STEP 1

Add 100g of ViniComplex™ XS to 500ml wine or water at temperature 35-40°C.



STEP 2

Stir well until you have a homogenous suspension without any solids.



STEP 3

Add to the wine making sure the suspension is evenly distributed.



STEP 4

4-6 weeks is the optimal reaction time. After adding ViniComplex™ XS please avoid any filtration for minimum 10 days.

