



SpringCell™ Color G2



FOR ENHANCED COLOR STABILITY IN RED WINES.

Description:

Based on pure inactivated yeast rich in polysaccharides, **SpringCell™ Color G2** has a significant effect on color stabilization and intensity of high quality long-ageing red wines.

SpringCell™ Color G2 improves the wine structure, consequently improving the organoleptic profile of full-bodied medium to long ageing premium reds.

Properties:

COLOR INTENSITY AND STABILITY

- **SpringCell™ Color G2** significantly increases the color intensity and final content in tannins of the wine after treatment (increase of the OD520 & OD280)
- **SpringCell™ Color G2**'s polysaccharides strengthen the stabilization of the tannin-anthocyanin complexes and reduce the free anthocyanins rate.
- **SpringCell™ Color G2** preserves the high polymerized tannins occurring in red wines.

MOUTHFEEL IMPROVEMENT

- **SpringCell™ Color G2** largely contributes to the softening of the most astringent tannins, thanks to the increase of their polymerization degree and to the coating action of the polysaccharides.

E2U™



- **SpringCell™ Color G2** is labelled E2U™. This label certifies a better dispersion of the product and safe use. (**SpringCell™ Color G2 is not E2U in US and Canada**)

Applications:

SpringCell™ Color G2 is recommended for:

- wines made from highly tannic and colored cultivars.
- wines that have already experienced unstable color.
- long maceration musts or musts that have undergone a too strong extraction.
- the elaboration of intense and smooth medium to long ageing red wines

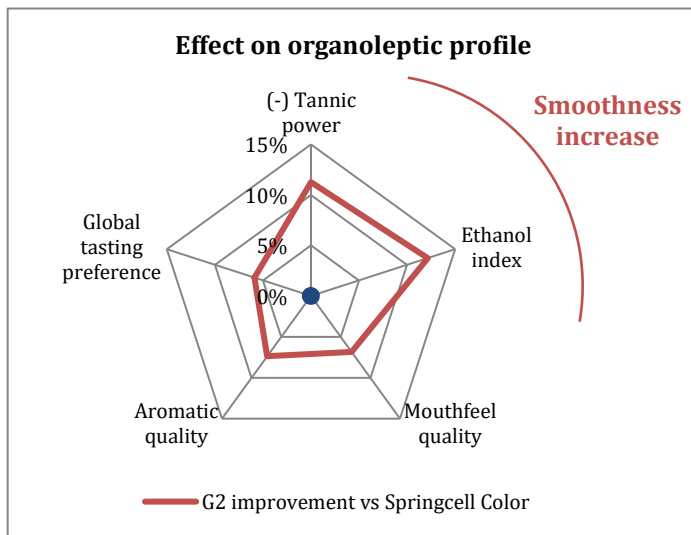
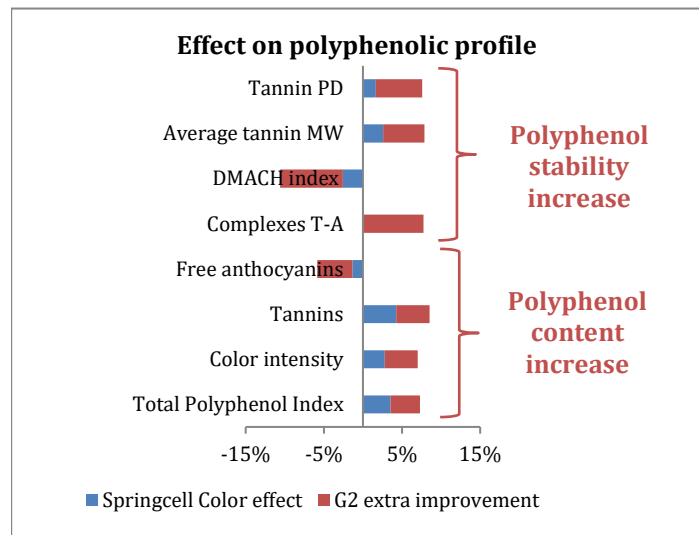


THE OBVIOUS CHOICE FOR BEVERAGE *signature*



Trials:

The average effect after 6.5 months of ageing with 30g/hl of SpringCell™ Color and G2 Added before yeast inoculation on the polyphenol and organoleptic profiles of Argentinian Malbec and Cabernet Sauvignon from 3 different microvinifications (2012, 2013 and 2015):



PD: Polymerization Degree, MW: Molecular Weight, T-A: Tannin-Anthocyanin, (-) Tannic power: Opposite value of the tannic power

Dosage:

20 to 30g/hl (1.7-2.5lb/1000gal) of **SpringCell™ Color G2** should be implemented just before yeast inoculation, diluted in ten times its volume of must.

Composition: in % of dry matter

Dry matter	> 93%
Total nitrogen	< 10%
Organic nitrogen	< 9.5 g N/100g of dry matter
Ammoniacal nitrogen	< 0.5 %
Amino acids (expressed as N)	< 1.9%

Packaging:

Carton of 20 vacuum-packed sachets of 500g – 17.6oz each (full box net weight: 10kg – 22.05lb)

Guarantee:

Fermentis® guarantees an optimum shelf-life of this product for 3 years in its original packaging when stored in a dry place under 20°C.

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

Fermentis® fermentation aids and functional products are exclusively produced from natural yeast products. The know-how of the Lesaffre group guarantees end users high performing products as required by modern oenological applications.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is the user's responsibility to make sure that the usage of this particular product complies with the legislation.



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