

FILTRATION

ULTIMA SOFT

White, Red

Mannoprotein/gum arabic with positive impact of stability and perceived softness and volume

CHARACTERISTICS

UltiMA Soft is the result of a three year research and development program at the IOC. On white wines it can soften, enhance body, add to length, and lower astringency. On red wines, UltiMA Soft maintains fruity aromas while helping to round out the mid palate. If the wine is not to be filtered, this fully soluble product can be added immediately prior to bottling. Bench trials are recommended. Gum arabic and mannoproteins both have some stabilizing effects on wine, though the addition of this product is not a replacement for good winemaking practice and thorough analysis.

RECOMMENDED DOSAGE*

150-300ppm	15-30g/hL	1.2-2.4lbs/1000 gal

*Bench trials recommended

DIRECTIONS FOR USE

UlitiMA Soft can be the last commercial product added to the wine. Ideally it should be added to the wine using a dosing pump. If the wine is to be filtered, it is recommended that the addition be done 24–72 hours before the membrane filtration and that filterability trials be conducted prior to that.

Dissolve the UltiMA Soft in 10 times its own volume of water or wine. Its micro-granule format makes it easy to employ and effectively limits any powderiness. After addition, thoroughly blend the wine by pumping over or stirring the lees, taking care not to introduce oxygen. Being totally soluble, UltiMA Soft may be added directly to a wine.

BENCH TRIAL PREPARATION

Prepare a 10% solution of UltiMA Soft by mixing 10g UltiMA Soft with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL.

Bench Trial Recommendations (Per 375ml bottle):

Target Addition	lbs/1000 gal	mL's of 10% Lab Dilution
15 g/hL	1.3	0.56
20 g/hL	1.7	0.75
25 g/hL	2.2	0.70
30 g/hL	2.5	1.13

Allow a minimum of 24 hours before tasting the results.



PACKAGING and STORAGE

Dated expiration. Store in a dry, well ventilated environment at temperatures of less than 25°C (77°F).

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