

LEMON *a product from the range* INFINITY∞

TANINS

INFINITY LEMON is an innovative tannins formulation, selected for its effective ability to improve the organoleptic features for white and rosé wines and for sparkling wines as well. The lemon tannin develops finesse and freshness of the wine.

↓ OENOLOGICAL APPLICATIONS

INFINITY LEMON is composed of ellagic and condensed tannins obtained using a high technology extraction process after a strict selection of lemon trees.

INFINITY LEMON prevents wine from oxidation by means of its anti-radical capacity, i.e., its ability to combine dissolved oxygen

Once **INFINITY LEMON** has been added, wines immediately start to reveal some real organoleptic qualities : elegance, balance and crispness. The aromatic intensity is significantly increased, enhanced by fresh and delicate fruity hints.

↓ INSTRUCTIONS FOR USE

Dissolve **INFINITY LEMON** in 10 times its own volume of wine. Stir, then incorporate into the wine or the dosage liqueur. Be sure to mix properly.

It is recommended to carry out preliminary lab trials to determinate the best dosage.

↓ DOSE RATE

- White or Rosé wines : 0,5 to 2 g/hL
- Red wines : 2 to 5 g/hL
- Sparkling wines : 0,5 to 2 g/hL

↓ PACKAGING AND STORAGE

- 500g, 1kg

Store in a dry, well-ventilated place, free of odours, at a temperature between 5 and 25°C.

Once made up, the solution must be used within one day.

INFINITY LEMON

A truly innovative tannin : it protects wines through by its anti-oxidant capacity and brings forth the finesse, volume and freshness of both still and sparkling wines whilst improving the aromatic intensity.



Flavonoïds have been discovered in 1936 by the hungarian Szent-Gyögyi into the lemon zest.

Flavonoïds contained into the lemon are mainly Hesperidin and Eriocitrin.

These are 2 powerful anti-oxidants that can **neutralize free radicals**.

In fact, these are chemicals that can cause oxidative chain reactions (color browning, bitterness at end of mouth...)

EXPERIMENTAL RESULTS

White wine – Côtes du Rhône 2011
Sensorial analysis by an expert panel.

The addition of **INFINITY LEMON** at 2 g/hL reinforces the freshness and sensory intensity without increasing bitterness perceptions.

