

LittoFresh® Sense

Plant-based organoleptic treatment product for harmonising wines

Product description

LittoFresh® Sense selectively removes phenols which are responsible for astringent and bitter notes in wines. The wines' organoleptic properties are heightened as a result of adsorption of the masking components. Slight off notes and flavours can be selectively removed at the same time as enhancing the wine's aroma.

LittoFresh® Sense consists of phytoproteins, bentonite and silicates and easily forms a suspension.

Permitted according to EU regulations and directives. Laboratory tested for purity and quality.

LittoFresh® Sense is casein-free and is not subject to labelling requirements.

Product suitable for vegan wine production.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Intended purpose	Dosage
Fine tuning and aroma release	5 - 10 g/100 L
Harmonisation and removal of slight off odours	10 - 20 g/100 L
Adsorption of phenols	20 - 30 g/100 L

The quantity required should be established in advance by means of a preliminary test. Sprinkle LittoFresh® Sense into 10 times the volume of hot water, stir well and leave to prime for 3 - 6 hours. Slowly add the suspension to the wine to be treated and mix vigorously. The sediment from fining should be separated off after three days at the latest.

Storage

Store in a cool, dry place away from odours. Packs which have been opened should be tightly sealed and used as soon as possible.



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