





LittoFresh® Rosé

Plant-based must treatment for producing rosé wines

Product description

LittoFresh® Rosé is a specifically developed product based on phytoproteins and PVPP. It is used for treating musts during rosé wine production. The subtle colours and aromatic profile are important to the character of rosé wines. Phenols can easily oxidise and mask rosé wines' delicate aroma. LittoFresh® Rosé contains a highly reactive pea protein that removes the phenols in must which oxidise easily, thereby retaining the wine's fresh aroma and attractive colour. Any bitterness and green notes are mitigated and the fruity character optimised.

LittoFresh® Rosé is casein-free and hypoallergenic. 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

Sprinkle LittoFresh® Rosé into 10 times the volume of hot water and stir well. Add the suspension to the must to be treated and distribute evenly.

Intended purpose	Dosage
Rosé must	40 - 80 g/100 L depending on grape ripeness, strength of colour and health
Rosé wine	10 - 30 g/100 L depending on wine colour
Statutory maximum dosage	200 g/100 L

Storage

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



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