



DulceGum

Liquid arabic gum for stabilisation and harmonisation. Stabilised with SO₂.

Product description

DulceGum is made from Acacia seyal gums selected for their high purity. DulceGum promotes the stabilisation of hydrophobic compounds in wine. The colloidal composition of DulceGum is responsible for the softening effect regarding harsh tannins. DulceGum reduces their astringent and drying character, thus generating a supple and long-lasting impression on the palate.

On white and rosé wines, the particular structure of the polysaccharide fraction of DulceGum reinforces the sensation of volume and sweetness. DulceGum has a very low clogging tendency which only slightly changes the filterability of wines.

Permitted according to EU Commission regulation (EC) 2019/934. Please observe country specific regulations. Tested for purity and quality.

Dosage

DulceGum is added on clear wine before or after final filtration.
Average doses of use: 100 - 200 mL/100 L of wine.

Storage

Store protected from heat and foreign odours.