



Senso Ü

Liquid gum arabic combined with mannoprotein

Product description

Senso Ü is a combined product made up of gum arabic and mannoprotein. The special formula assists colloid and tartar stabilisation. Senso Ü's specific ability to protect against aggressive tannins is derived from the unique polysaccharide composition.

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

Benefits	<ul style="list-style-type: none">• Assists colloid and tartar stabilisation• Reduces perception of bitterness and astringency• Balances the wine's organoleptic characteristics• Improves mouthfeel• Filtration is affected very little as a result of careful selection of raw materials
Recommended for	<ul style="list-style-type: none">• All types of white, rosé and red wine

Dosage

100 - 300 mL per 100 L wine.

Senso Ü is added a few hours before bottling. We recommend first dissolving Senso Ü in wine and adding it to the tank slowly, stirring constantly.

Storage

Protect from heat.