

FOR MAKING PERFECT RED WINES

The unique properties of the yeast-derived mannoproteins in **Final touch**[®] **GUSTO** help optimise the tannin structure of red wines. They contain specific components that bind to tannins, improving texture, rounding the palate and reducing astringency. **Final touch GUSTO** also enhances aromatic intensity.

APPLICATION

Final touch GUSTO acts instantly and its benefits are long-lasting.

- ◆ In red wines, it improves tannin quality and overall balance.
- ◆ In No and low alcohol wines (NoLow), in combination with **Final touch POP**, it can help reinforce volume and roundness, allowing a reduction in added sugar and decreasing perceived astringency.

The mannoproteins in **Final touch GUSTO** also contribute to tartrate stabilisation. Laboratory stability tests must nonetheless be carried out beforehand.

USE AND DOSAGE

- ◆ **Final touch GUSTO** is soluble and can therefore be added directly to wine or NoLow wines after dealcoholisation, at 10–40 mL/hL.
- ◆ **Final touch GUSTO** can be used synergistically with **Final touch POP** and **Final touch TONIC**.
- ◆ **Final touch GUSTO** retains its properties and works in perfect synergy with most commonly used additives. A compatibility list is available on request.

COMPOSITION, PACKAGING AND STORAGE

Final touch GUSTO is a specific fraction of mannoproteins extracted from *Saccharomyces cerevisiae* yeasts:

- ◆ Liquid form
- ◆ Packed in 1 L containers
- ◆ Contains sulfites (≥ 1.5 g/L)
- ◆ Store in a dry place (10–15 °C).
Once opened, keep between 5 and 10 °C and use within 4 weeks.

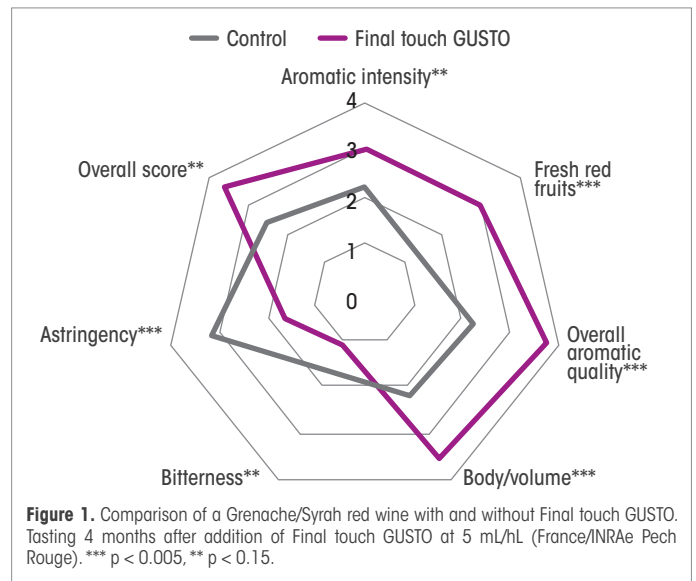


Figure 1. Comparison of a Grenache/Syrah red wine with and without Final touch GUSTO. Tasting 4 months after addition of Final touch GUSTO at 5 mL/hL (France/INRAe Pech Rouge). *** $p < 0.005$, ** $p < 0.15$.

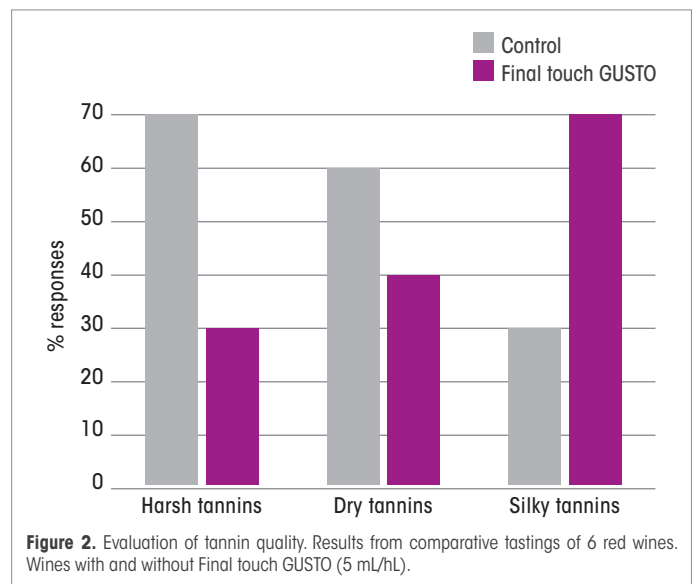


Figure 2. Evaluation of tannin quality. Results from comparative tastings of 6 red wines. Wines with and without Final touch GUSTO (5 mL/hL).

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