



AMERICAN TARTARIC PRODUCTS INC.

Cultivated Palates



At this time of the year giving some attention to the finer details can impact on the quality of the finished wine setting it apart from the crowd.

Creating wines with complex and rich palate profiles

Many wineries are switching their strategy away from fining to remove tannin towards refining the tannin in red styles and adding body and richness to the wine in white styles. By mastering the tools available to refine mouthfeel, decrease coarseness and harshness of tannin, and integrate aromatics, we can craft more complex styles.

Bio Springer has developed **Springcell Manno**, a special yeast cell wall preparation which is easily degradable so that it directly supplies polysaccharides, the noblest part of the lees, to the wine. The polysaccharides released from the yeast cell walls act on the roundness and mouth feel sensation usually generated during 'sur lie' as a result of cell autolysis.

The **Springcell Manno** can be used in combination with batonnage to increase the rate of change of the colloidal structure of the wine and increase the length on the palate. **Springcell Manno** can also substitute itself for fine lees and, by doing so, avoid the formation of any reductive notes generated by (H₂S) during the aging process. These polysaccharides will also bind with tannins and, by doing so, change the astringency of the wines, which is highly desirable especially when dealing with immature or vegetative characters in wine.

It has also been shown that wines which have a higher polysaccharide level commence malolactic fermentation sooner and completion occurs more rapidly. This, combined with a proven pure malo-lactic bacteria like **Malo-Plus**, an Oenococcus oeni strain which can tolerate low pH 3.2, total SO₂ to 50ppm and Alcohol tolerance to 15% (v/v), can contribute positively to the final wine quality.

Our trained staff is qualified and ready and waiting to assist you. Please call your local representative for any of your wine making needs.

As a side note, in an effort to be more environmentally aware, it is our intention to move to a paperless newsletter format. To assist us in this, if you could send an email to **Mailings@americantartaric.com** confirming the full winery name along with contact personnel, it will insure that you will be added to our email mailing list.

Doug Nickle: Ph 707-975-2983
Doug@americantartaric.com

Francisco Icaza Moran : Ph 707-975-7294
Francisco@americantartaric.com

Paul Nevosh :Ph 805-431-3350
Paul@americantartaric.com

