



CAP CLASSIQUE: basewine fermentation



It's all about the bubbles!

Bioprotection

IOC Gaïa

The yeast that does not ferment

Juice clarification

Rapidase Clear Extreme
Rapidase Clear

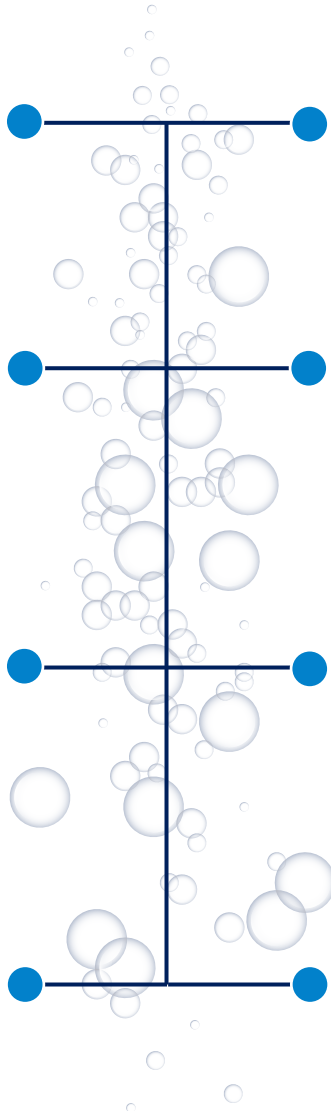
Enzymes to improve processing and quality

Juice protection

IOC Glutarom
IOC Colorprotect V
IOC Qi Fine

Base wine protection

Extraferm D'fend



Flotation

IOC Qi'UP XC

Yeast

IOC 18-2007 & Anchor N96
Neutral

IOC Fresh Rosé
Floral

Anchor VIN 13
Fruit

Nutrients

Natuferm Pure
Organic

Anchor Nourish & Conquer

Bacteria

IOC Inobacter
Anchor Duet Soft

Supporting you from base wine to bubbles

Need to know more?
Ask your Anchor TSM to assist with
second fermentation, as well as your dosage.



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