



## Grape must concentrate white and red

The Grape must Concentrate is a juice with all the natural components of the grape. Thanks to its high purity it is suitable to enrich the sugar contents of the must, to sweeten the wines, to manufacture fruit juices and wine-based beverages. The red grape juice concentrate is used also to correct the colour intensity of musts and wines.

By physical treatment of the juices we can obtain musts with different degree, between 33 and 37 bé and / or 60 and 68 Brix.

### Analytical details

<b>Density at 20°</b>	1,2961 – 1,3468
<b>Refract. degree at 20°</b>	60 - 68
<b>Baumé</b>	33,15 – 37,15
<b>Reducing sugars g/l</b>	716 - 841
<b>Reducing sugars g/kg</b>	550 - 619
<b>Total extracts g/kg</b>	612 - 694
<b>Total acidity g/l</b>	18 - 25
<b>Total SO2 mg/l</b>	>200
The product is G.M.O-free and allergens-free with the exception of sulfur dioxide.	

The mentioned chemical specifications are just indicative and can be changed without prior notice.

