

RECTIFIED CONCENTRATED MUST

FORTIFIER AND SWEETENER

RCM is a product obtained by dehydration of white grape must. Subjected to a treatment of deacidification and elimination of all components other than sugars.

ORGANOLEPTIC FEATURES

ASPECT liquid

COLOUR citrine

AROMA fruity

TASTE characteristic

APPLICATIONS

Used in wines:

- as a fermentation fortifier and to increase residual sugar.
- also in sparkling wines, liqueurs and distilled spirits.

PACKAGE

30kg drums.

1300kg IBC.

25T Cistern

EXPIRATION DATE

9 months, kept at 15-25°C.

- Product conforms to Codex CEnologique International. Product approved for winemaking, in accordance with: Regulation (EU) 2019/934 and subsequent amendments.
- The manufacturer certifies that the product has not undergone ionizing radiation and that the grapes have not been genetically manipulated.
- This document is based on the manufacturer's datasheet.

PHYSICOCHEMICAL FEATURES

DENSITY (20° C) 1,322 - 1,328

pH < 5 at 25° Brix

BRIX (20° C) 64,00 - 66,00

TOTAL SUGARS (g/L) 870 - 890

ALCOHOL zero

POTENTIAL ALCOHOL 51,5 - 52,5

SO₂(mg/kg TOTAL SUGARS) < 25

HMF (HYDROXYMETHYLFURFURAL)
(mg/kg TOTAL SUGARS) < 25

TOTAL ACIDITY (g/L) < 1,5

CONDUCTIVITY (µs/cm)
(20° C) < 120 at 25° Brix

TOTAL CATIONS (meq/kg
TOTAL SUGARS) < 8

SUCROSE absent