

SUCRAISIN MCR LIQUEUR EXPEDITION

VARIOUS

A Rectified Concentrated grape Must intended for finishing liqueurs (liqueurs d'expédition).

ENOLOGICAL APPLICATIONS

This Rectified Concentrated Must (RCM) is prepared from grape juice from which all the 'non-sugar' components have been extracted; it is perfectly neutral.

The legislation authorises the use of rectified concentrated must as a means of providing sugar when preparing finishing liqueurs.

Preparation method :

Grape pressing → Sulphites addition → Preserved must → Concentration → Rectification → Filtration → Pasteurisation

SUCRAISIN MCR LIQUEUR D'EXPEDITION ↩

CHARACTERISTICS

- Concentration : 63,0 D° Brix
- Potential alcohol : 50°12
- Sugar per litre : 843.8 g
- Density : 1,3121

DOSE RATE

Quantity	EU limit (g/L)	Volume MCR 63° Brix (cL/bottle)
Brut nature	0 to 3	< 0,25
Extra-brut	0 to 6	< 0,55
Brut	0 to 12	< 1,05
Extra dry	12 to 17	1,05 to 1,50
Sec	17 to 32	1,50 to 2,85
Demi-sec	32 to 50	2,85 to 4,45
Doux	> 50	> 4,45

PACKAGING AND STORAGE

- 10L, 20L, 60L, 1000L

Store in a dry environment which is well ventilated at a temperature between 10 and 15 °C.

The recommended use by date is marked on the packaging.

ORGANIC WINEMAKING

Also exists as: **SUCRAISIN MCR LIQUEUR D'EXPEDITION BIO**, a product that complies with the organic manufacturing rules laid down in the CE Regulation 834/2007. During its preparation, there is no pasteurisation phase. It complies with organic production methodology. It is available in 20 litre carboys and 1000 litre tanks.