

# INNOVATIONS FOR A GROWING MARKET: RAISING THE BAR FOR LOW AND NO ALCOHOL WINES

As consumers of all ages look to moderate their alcohol consumption and seek healthier options, the demand for no & low alcohol (NOLO) wines continues to grow in the US and around the world. Enartis offers solutions to the unique challenges posed by this exciting category.

**Alcohol contributes to many aspects of wine, thus removing it creates some key issues:**

1

## UNBALANCED MOUTHFEEL AND LACK OF BODY

When alcohol is removed, acidity increases and viscosity, which is key to fullness in mouthfeel, decreases. In red wines, tannins are also concentrated, resulting in higher astringency.

2

## LOSS OF AROMATICS

Many key aroma compounds are lost during the de-alcoholization process. While some aromas can be captured, the high proof of the aromatic essence limits how much can be added back if the end product is non-alcoholic, leading to a wine with muted nose lacking strong fruity or floral notes.

3

## HIGH RISK OF MICROBIOLOGICAL CONTAMINATION

Alcohol not only provides important sensory characteristics to wine, it also protects wine from the growth of bacteria and other microbes.

But don't worry, Enartis has a wide range of products to improve the quality of NOLO wines.

### RESTORE MOUTHFEEL, VOLUME, AND BALANCE

**CITROGUM PLUS** - Provides volume and roundness on the palate and heightens the perception of sweetness to help balance acidity.

**MAXIGUM PLUS** - Stabilizes the color of red and rosé wines and reduces astringency.

**SURLÌ VELVET** - Increases volume and roundness and improves aromatic complexity and intensity.

**Naturalia Crystal Grape Sugar** - Crystallized sugars from grapes to add sweetness and body without introducing any unwanted microbes or flavors.

### ENHANCE AROMATICS AND STRUCTURE

**EnartisTan UVASPEED** - Provides fruit notes, freshens aromas, and enhances structure and softness.

**EnartisTan CIT** - Enhances floral and citrus aromas and improves protein stability.

### PROTECT AGAINST SPOILAGE

**HIDEKI** - Provides strong antioxidant and antimicrobial protection. It can be used in combination with or as an alternative to SO<sub>2</sub>.

**EnartisStab MICRO M** - Effective against a wide spectrum of microorganisms. It is a great allergen-free, vegan alternative to SO<sub>2</sub>.