

Excellent products for excellent wines



BEGEROW

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SIHA-biotechnology

achieves an intensive extraction of colour, aroma and bouquet as well as improved conditions for filtration.

- enological enzymes: **SIHA Panzym® Extract** for extracting colorants from red wine, **SIHA Panzym® Clair Rapide G** for must clearing, **SIHA Panzym® Arome G** for flavor release in white wine, **SIHA Panzym® Fino G** for mannoprotein release.
- **SIHA Pectinase W granulate or liquid** for must clarifying
- special enzyme for flotation: **SIHAZYM® Flot**

SIHA-pure fermentation

eliminates risks of fermentation and ensures wines which are sensorially pure, wholesome and typical in variety. It pays off by less problems in wine making, high alcohol exploitation and less ullage.

- **SIHA Active Yeast 3, SIHA Active Yeast 7 (Riesling Yeast), SIHA Active Yeast 8 (Burgundy Yeast), SIHA Active Yeast 10 (Red Roman) redwine yeast for Bordeaux, SIHA CRYAROME® cold-temperature yeast, SIHA VARIOFERM®**
- for the second fermentation: **SIHA Active Yeast 4 (yeast for sparkling wine)** (fermentation in the bottle and in the tank)
- especially for the Méthode traditionnelle (bottle fermentation): **SIHA Active Yeast 5 (Agglocompact), SIHA Brillant liquid, SIHA Tannin liquid**

SIHA-yeast nutrient

optimum nutrient supply for achieving safe final attenuation.

- **SIHA Gärsalz** – DHAP, pure diammonium hydrogen phosphate
- **SIHA Gärsalz Plus** – DHAP, Vitamin B1 and cellulose for stronger, pre-clarified must
- **SIHA PROFERM® Plus** – DHAP, Ammonium sulfate and yeast cell wall preparation
- **SIHA Vitamin B1** – powder or tablets, for must affected by botrytis
- **LALVIN GO-FERM®** – optimum rehydration of dry active yeasts
- **OptiRED®** (inactive yeast cells) – yeast nutrition for red wine
- **OptiWHITE®** (inactive yeast cells) – yeast nutrition for white wine

SIHA-malolactic fermentation

special cultures for direct inoculation during biological acid decomposition for a variety of modern wine types.

- **VINIFLORA® OENOS** – for a safe malolactic fermentation for red wine
- **VINIFLORA® CH16** – for red wine with high alcohol content
- **VINIFLORA® CH11** – for simultaneous inoculation of white wine
- **VINIFLORA® CH35** – for inoculation after alcoholic fermentation of white wine
- **SIHA BACTIFERM®** – special nutrients for bacteria
- **SIHAZYM® Lyso** – to control the malolactic fermentation

SIHA-deacidification

special products for the safe, chemical deacidification of must and wine.

- **SIHA special wine lime**
- **SIHADEX®** double lime salts
- **SIHA Potassium bicarbonate**

SIHA-beverage treatment

selected products for the gentle treatment of must and wine according to specific requirements. Achieve clear, sensorially pure and especially aromatic wines. Drastically reduces filter aid consumption.

- **SIHA Tannin FC, SIHA Tannin QE, SIHA Tannin MOX, SIHA Most Bentonite, CARBONIT® M, SIHA clarifying gelatine liquid, SIHA clarifying gelatine cold, SIHA gelatine fine granulated, SIHA Flotation Gelatin, BAYKISOL® 30¹⁾, SIHA GEKASIL** must fining (gelatine, casein, silicate and PVPP), **SIHA OptiGel** must fining (gelatine-potassium), **SIHA Isinglass granulat**

SIHA-wine stabilization

ensures the quality of wine in the bottle, a long shelf life and maintains the brilliance by stabilization.

- **SIHA PURANIT®, SIHA Active Bentonite G, SIHA Potassium Caseinate, SIHA OPTIPUR®, Divergan® F²⁾, SIHA Actiliq GE, SIHA CARBOGRAN FA and GE (active carbon granules), SIHA Ascorbic Acid (E 300), SIHA Metatartaric Acid, SIHA Potassium Metabisulphite, SIHA Potassium Sorbat**

¹⁾ registered trade mark of Bayer AG, Leverkusen • ²⁾ registered trade mark of BASF, Ludwigshafen

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