SPECIFIC INACTIVATED YEASTS

PURE-LEES™

LONGEVITY

A new selected specific inactivated yeast to protect wine against oxidation during storage / aging

In collaboration with INRA SCIENCE & IMPACT

Applications

As soon as alcoholic fermentation (AF) is complete, wine becomes very sensitive to oxygen. Oxidation mechanisms are responsible for the loss of fruit aromas and the appearance of heavy notes.

PURE-LEES™ LONGEVITY is a specific inactivated yeast developed in collaboration with INRA Montpellier in order to provide a tool to help wine resist oxidation during storage and aging.

PURE-LEES™ LONGEVITY relies on a high dissolved oxygen consumption capacity.

Results

Since 2008 different specific inactivated yeasts were evaluated in order to establish their capacity to consume oxygen, first at lab-scale using a standard protocol to characterize the oxygen consumption (maximum capacity and speed) in both model-wine solution and real wines; then at pilot-scale to evaluate the impact of the treatment in terms of wine protection against oxidation. Based on this experience, we fine-tuned the best candidate in order to develop PURE-LEES™ LONGEVITY, a specific inactivated yeast with a high dissolved oxygen uptake capacity.

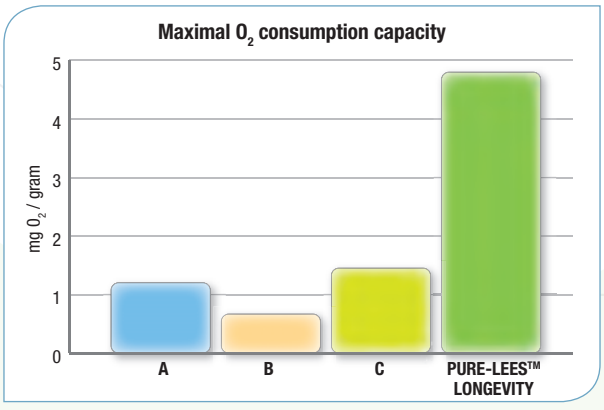

Figure 1: Evaluation of the maximal oxygen consumption of several inactivated yeasts – characterization using a standard protocol in a model-wine solution

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- Several trials were made at pilot and winery scale showing that PURE-LEES™ LONGEVITY helps protect color and aromas from oxidation (more efficiently than SO_2 under these experimental conditions):

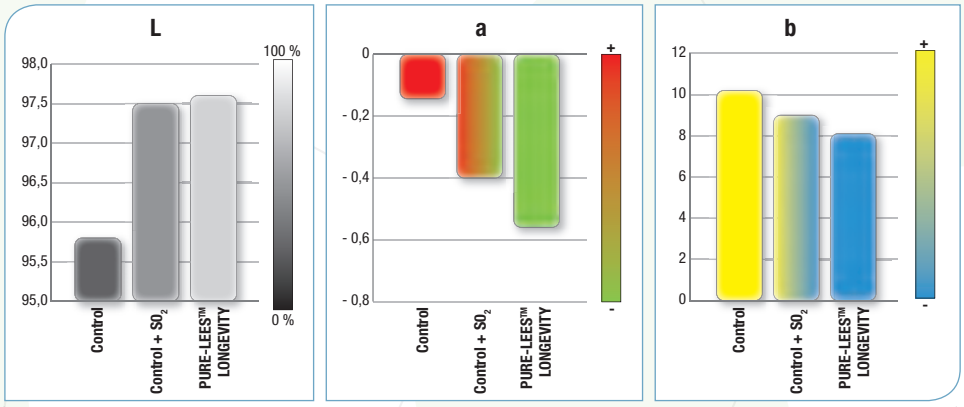

Figure 2: Sauvignon Blanc wine trial comparing of Control vs. SO_2 addition (60 ppm) vs PURE-LEES™ LONGEVITY (40 g/hL): Color evaluation after 5 months of aging

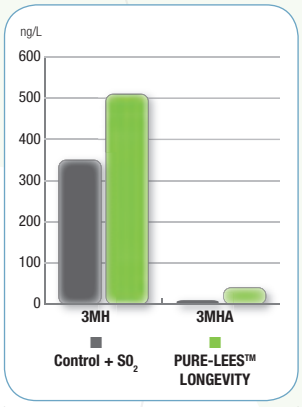

Figure 3: Sauvignon blanc wine trial comparing SO_2 addition (60 ppm) vs PURE-LEES™ LONGEVITY (40 g/hL): Thiols evaluation after 5 months of aging.

Dosage and instructions for use

- Recommended average dosage is 20 to 40 g/hL (1.7 to 3.4. lb per 1000 U.S gallon).
- Time of contact depends on your ageing process time (from 1 to 9 months).
- Suspend PURE-LEES™ LONGEVITY in ten times its weight of water or wine and mix.
- Mix well for a quick and optimized impact.
- Add to the must/wine, towards the end of alcoholic fermentation.
- PURE-LEES™ LONGEVITY is a specific inactivated yeast; thus it contains naturally amino acids and minerals. So PURE-LEES™ LONGEVITY also contributes to the nutritional content available for yeast even though it does not replace the regular nutrition program.

Packaging and storage

- 1 kg sealed foil bags.
- Store in a dry environment below 25° C.

DISTRIBUTED BY:

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