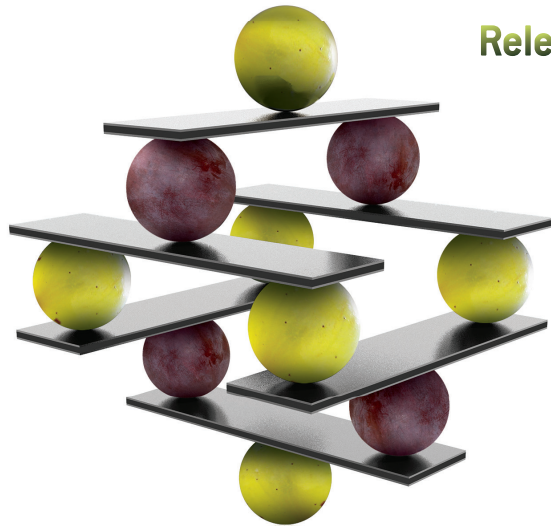


Balance your wine

Alternative solutions to *Élevage sur lies*

Specially selected mannoprotein fractions for the pre-bottling stage.



Release

Alternative solutions to Élevage sur lies

Properties of the yeast fractions in wines

MANNOPROTEINS:

- Volume / roundedness
- Aromatic persistence
- Length of flavours
- Stabilizing agents

AMINO ACIDS AND PEPTIDES:

- Sweetness
- Sugariness
- Bitterness

MINERALS:

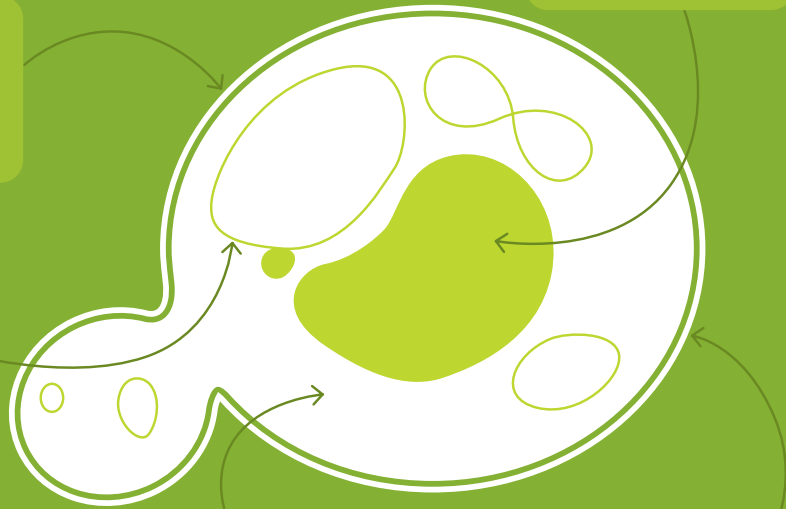
- Taste-boosting agents (saltiness, mineral notes, bitterness)

NUCLEIC ACIDS:

- Flavour-enhancing agents

CELL WALL:

- Absorption role





Formulations
with a high
mannoprotein
content

Immediate
impact on taste

More intense
aromas

The sensory effect and the speed at which each technique used as an alternative to *élevage sur lies* works vary according to the desired results.

The strain of yeast strongly impacts certain compounds' potential for releasing flavours. This property is also influenced by the conditions for growth. The timing and method used to inactivate the yeast cream also affect the speed and selectivity of the release of various compounds contained within the yeast into the wine. By using special extraction and purification techniques we have managed to select specific mannoprotein fractions which become active immediately and are soluble in wine.

And so the **Release** range is born.

5 different products, 2 solid and 3 liquid with very different characteristics and applications

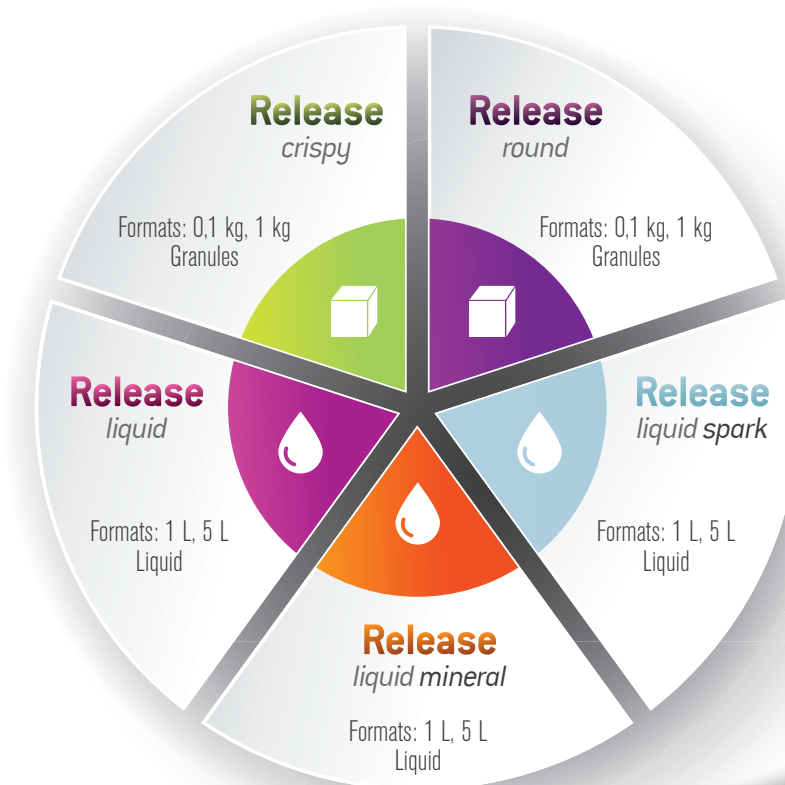
Whether in solid or liquid form, the products in the **Release** range are totally soluble and are added directly to the wine.

They all act instantaneously.

Thanks to their immediate effect, the treatment can be carried out previous to the microfiltration process before bottling.

What's more, thanks to their special preparation process and as part of a treatment involving special clarifying agents, we can safely say that **Release liquid** and **Release liquid mineral** are products with truly unique technological and sensory properties.

Preparations and Formats



Droppers Box

All the products in the **Release** range have a specific sensory objective. The product to use should be chosen carefully after performing preliminary tests on the wine, before applying it to the main batch. Perdomini offers its customers the “Droppers Box”, which contains a liquid sample of each product in the range (for ease of dosage). Thanks to this handy tool, winemakers can test the products directly in a bottle or a glass to get immediate proof of the sensory impact of each.



Applications



Release
crispy

Release crispy
To re-establish balance.

Re-establishment of balance in wines with greater phenolic than technological maturity; in wines lacking in richness it adds sweetness and roundedness.



Release
round

Release round
To gain balance and softness.

Adds salinity to white wines and reduces their level of dryness. In red wines it reduces acidity and astringency while conferring "sugariness" and aromatic persistence.



Release
liquid

Release liquid
To lengthen aromatic persistence.

Helps preserve the bouquet of aromas in white, red and sparkling wines and increases their aromatic persistence.



Release
liquid mineral

Release liquid mineral
Lends freshness to all wines, in terms of balanced flavours.

In red wines, it acts effectively to reduce bitterness and astringency, while in white wines it enhances the sensation of saltiness.



Release
liquid spark

Release liquid spark
For creamier foam.

Makes a notable contribution to obtaining a creamier foam and fineness in sparkling wines produced using the Charmat method.



Immediate impact on taste: greater aromatic intensity

The products in the **Release** range are specially selected mannoprotein fractions that interact positively with the aromatic components in wines to improve their softness, freshness, mineral notes, foam and colloid balance. **Release** allows winemakers to attain various sensory objectives to finish off white, red and sparkling wines by creating greater balance between aromas, while at the same time preserving and enhancing the original characteristics of the wines.

Sensory effect



Release
crispy

Helps enhance the feeling of **freshness** on the palate as well as adding length, body and volume.



Release
round

Significantly **reduces the perception of acidity**, while lending **body and structure** as well as **aromatic persistence**. Highly stabilizing.



Release
liquid

Creates greater **aromatic stability** at the same time as adding **roundedness and length in the mouth**. This product is treated with chitosan and carbon.



Release
liquid mineral

Improves **aromatic persistence** and the **feeling of freshness on the palate**, enhances **saltiness** and **helps smooth aggressive sensations such as bitterness and astringency**. Treated with chitosan and carbon.



Release
liquid spark

No direct interaction with tastes or aromas; this product makes a notable contribution to attaining a **creamier foam when using the Charmat method**. A specially selected mannoprotein fraction is used for this particular application.

Release: suitable for microfiltration



All the products in the **Release** range can be microfiltered at 0.45 microns, a property which makes them suitable for use at the last stage before final filtration and bottling.

Each product and each batch are put through rigorous, specially designed laboratory tests in order to assess their suitability for microfiltration in various types of wines.

All the **Release** products can be added directly to the wine before bottling, but for optimum performance we recommend, whenever possible, to incorporate the products 24 hours before the final microfiltration process.

Dosage and Instructions for use

Release

crispy



Release crispy

from 5-25 hg/l

Incorporate before bottling, preferably 24 hours before microfiltration.

Release

round



Release round

from 20 to 150 ml/hl

Incorporate before bottling, preferably 24 hours before microfiltration.

Release

liquid



Release liquid

from 20 to 150 mL/hL

Incorporate before bottling, preferably 24 hours before microfiltration.
In sparkling wines produced using the méthode classique, it can be added directly to the dosage before homogenization.

Release

liquid mineral



Release liquid mineral

from 20 to 150 ml/hl

Incorporate before bottling, preferably 24 hours before microfiltration.
In sparkling wines produced using the méthode classique, it can be added directly to the dosage before homogenization.

Release

liquid spark

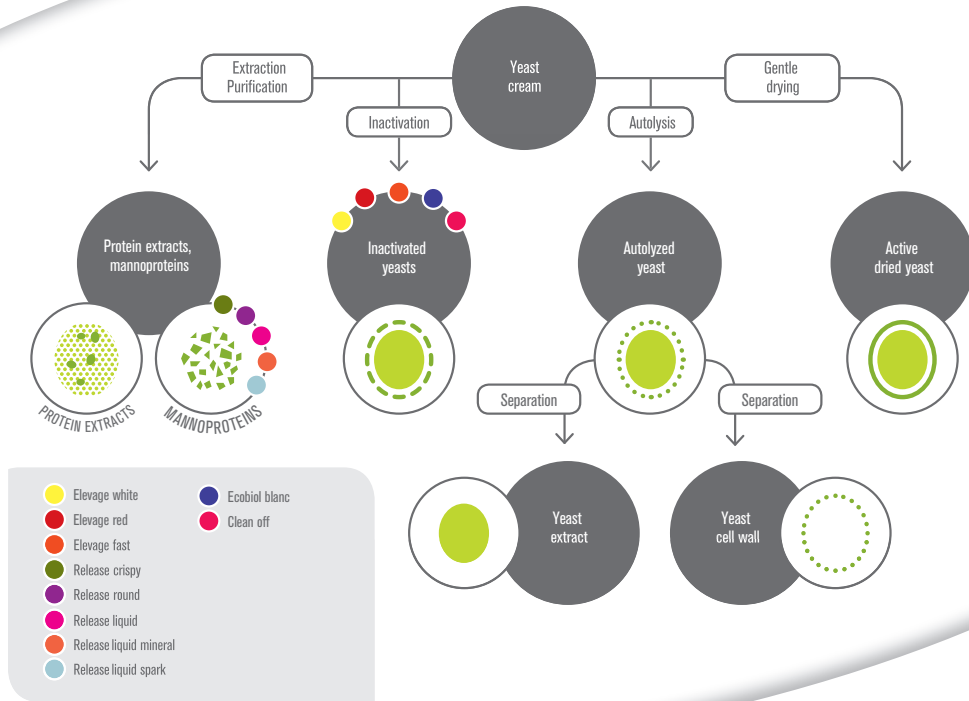


Release liquid spark

from 20 to 150 ml/hl

Incorporate before bottling, preferably 24 hours before microfiltration.
In sparkling wines produced using the méthode classique, it can be added directly to the dosage before homogenization.

The alternatives to Eleavage sur lies and the other yeast fractions



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