



Stimula™

Pinot Noir

Description

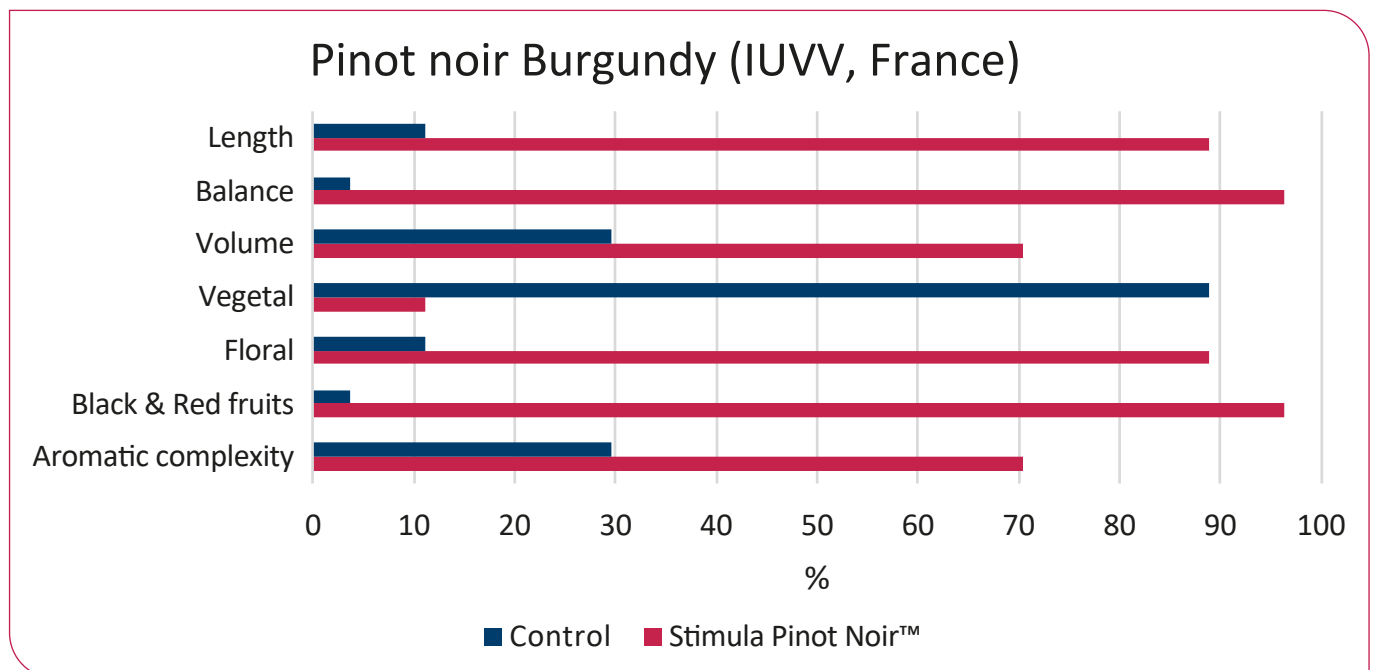
Stimula™ is a new range of 100% yeast autolysate products developed to supply the optimal levels of organic nitrogen sources in order to optimize yeast metabolism and to promote the aromatic profile of different grape varieties.

Stimula Pinot Noir™ is particularly rich in different nitrogen sources (free amino acids), specific vitamins and minerals to increase the aromatic profile while avoiding sulfur off-flavors.

The addition of **Stimula Pinot Noir™** at the beginning of the alcoholic fermentation (AF) will enhance yeast metabolism, increasing varietal precursors uptake, and aroma biosynthesis.

Benefits and results

- Improve the expression of varietal aroma.
- Enhance the synthesis and stability of fruity esters.
- Reduce greenish and vegetal notes.
- Avoid reductive characters.



Sensorial analysis conducted by an expert panel (27 tasters). Comparative trial on a Pinot noir Burgundy (IUVV, France): 20 g/hL DAP vs 40 g/hL **Stimula Pinot Noir™** added at the beginning of AF. (Must analysis: sugar content = 202 g/L - YAN = 210 mg/L - pH = 3.4 - TA = 8.4 g/L)



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



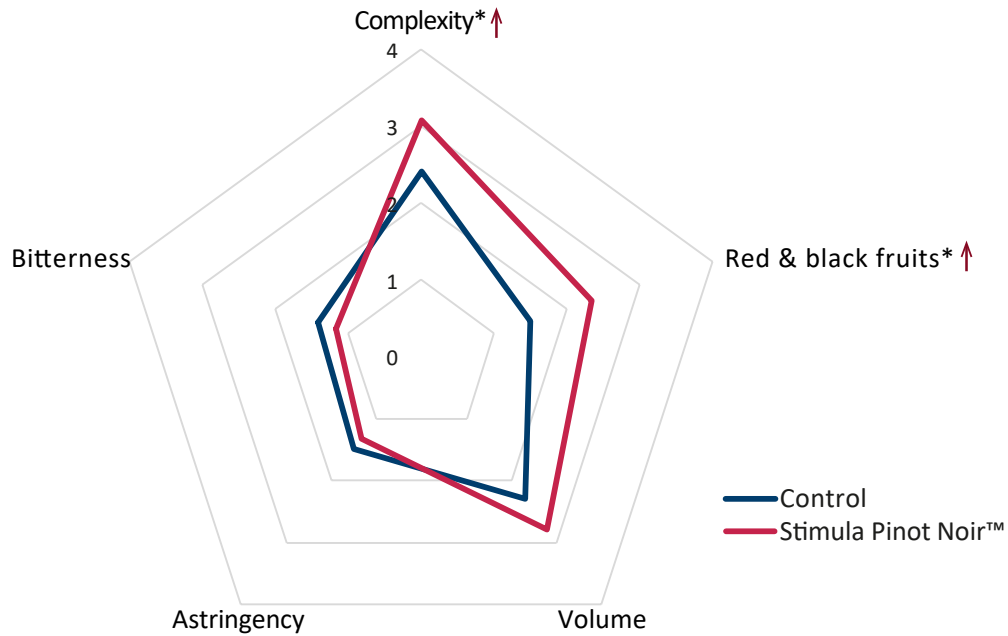
VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

Pinot noir, New Zealand



Sensorial analysis conducted by an expert panel (12 tasters). Comparative trial on a Pinot noir New Zealand (Bragato Research Institute): 20 g/hL DAP vs 40 g/hL **Stimula Pinot Noir™** added at the beginning of AF.

Dosage and instructions for use

- **Stimula Pinot Noir™** is a nutrient supplying highly available amino acids, peptides, vitamins and minerals.
- Recommended dosage is 40 g/hL added at the beginning of AF.
- **Stimula Pinot Noir™** should be suspended with water (1 kg in 10 L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Packaging and storage

- 10 kg (10 x 1 kg bags).
- Store in a dry environment below 25°C.
- Shelf-life at the recommended storage temperature is 4 years from production time.

DISTRIBUTED BY:



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Pinot Noir

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July 2022



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YEASTS



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/ PROTECTORS



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CHITOSAN



VINEYARD
SOLUTIONS



Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com