



## OENOFINE® NATURE & OENOFINE® PINK

How One Year Has  
Shaped Our Insights !

Sami Yammine



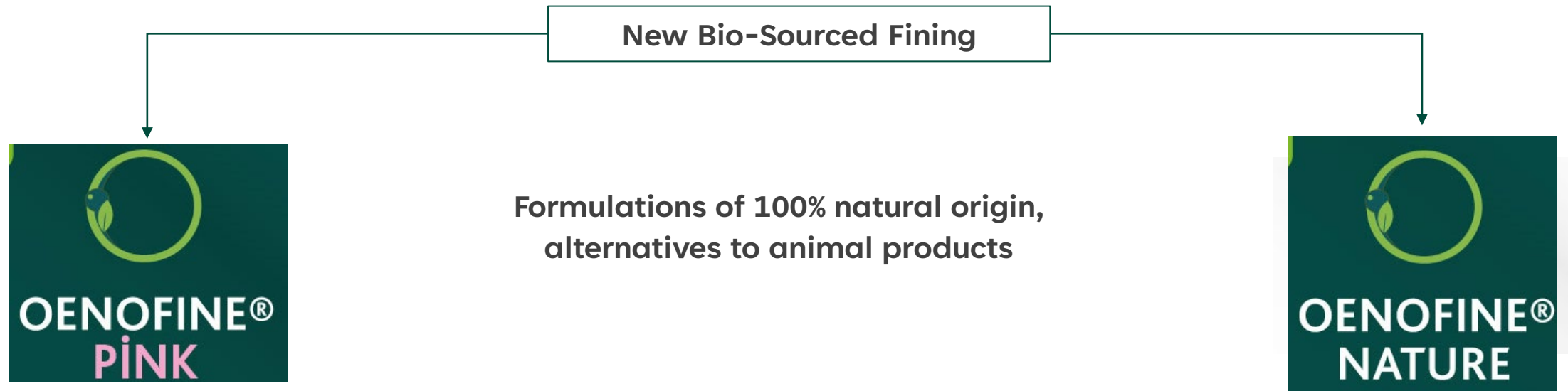
**LAFFORT**

*l'œnologie par nature*

Current environmental trends are moving producers to avoid the use of inputs from polymer chemistry.

PVPP (polyvinylpolypyrrolidone) is an example

Experiments to evaluate the impact of new formulations to replace the use of PVPP.



## New Range of Bio-Sourced Fining Agents



Preparation based on  
**inactivated yeast,**  
**potato protein,**  
**carbon,**  
**sodium bentonite**



Preparation based on  
**inactivated yeasts,**  
**potato & pea protein,**  
**calcium bentonite**

### Applications

#### Rosé:

- Fining on musts and during fermentation

#### White:

- Fining on musts and during fermentation
- Good for high levels of polyphenols
- Blancs de noirs
- Mold-affected harvests

## New Range of Bio-Sourced Fining Agents



Preparation based on  
**inactivated yeast,**  
**potato protein,**  
**carbon,**  
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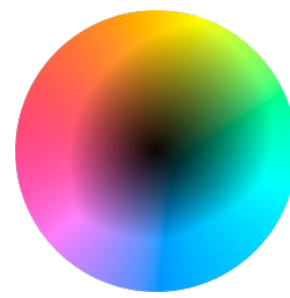
Preparation based on  
**inactivated yeasts,**  
**potato & pea protein,**  
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### Applications

#### White & Rose:

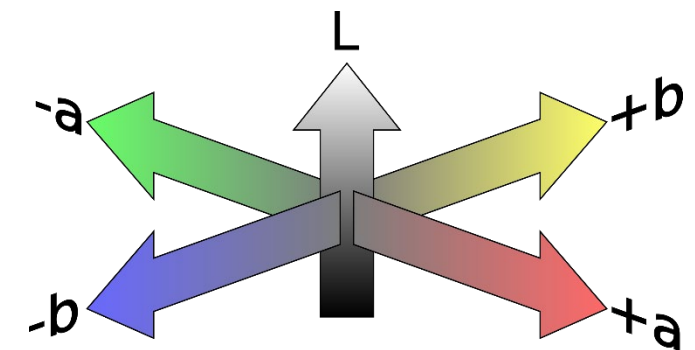
- General phenolic fining with minimal color removal
- Non-carbon option for winemakers

# Colorimetric parameters using the CIELab method



- CIELab is a color representation model developed in 1976 by the CIE
- It is the closest space to the human eye's sensitivity, but it does not represent its actual sensitivity.
- The entire space contains about 4.2 million colors.
- Small theoretical differences between colours are also perceived to be visually small.

| Symbol | Color coordinates  | Interval                            |
|--------|--|-------------------------------------|
| L*     | Luminance / Clarity  | 0-100<br>0 = Blanc<br>100 = Incolor |
| a*     | Green-red component<br>= a point on the green-red axis     | > 0 = red<br>< 0 = green            |
| b*     | Yellow-Blue Component<br>= a point on the yellow-blue axis | > 0 = yellow<br>< 0 = blue          |







# OEnoFine

Bio-sourced alternative of PVPP.

## OENOFINE® NATURE

Preparation based on inactivated yeasts, patatin, pea protein and calcium bentonite.

- Versatile and suitable for use on a wide range of musts and wines with high levels of oxidized and oxidizable polyphenols.
- Extremely effective on wine for organoleptic ripening.



**OENOFINE® Nature demonstrates performance comparable to that of the PVPP.**

Addition of OENOFINE® Nature to the first third of the AF, very interesting to optimize the aromatic expression.



# OEnoFine

Bio-sourced alternative of PVPP.



## OENOFINE® PINK

Preparation based on inactivated yeasts, patatin, charcoal (20%) and sodium bentonite.

- Long-lasting stability of the colour of rosé wines, through the elimination of oxidizable polyphenols during fermentation.
- Can be used on juice for colour management.
- Very good sedimentation capacity.
- **OENOFINE® Pink stands out for its notable effectiveness in reducing the yellow-red color.**
- Addition of OENOFINE® Pink to the first third of the AF very interesting to optimize the expression of the Esters.







# OENOFINE® RedY

## Early preparation of red wines

Arnaud Massot & Sami Yammine



**LAFFORT**

*l'œnologie par nature*

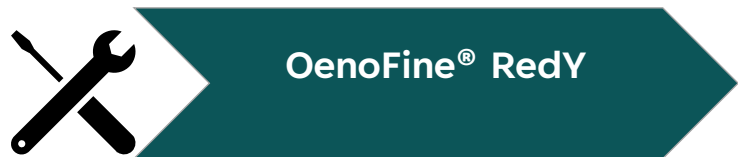
# Success of a good early preparation of a wine



Ageing | Affinage  
(clarification & stabilisation)



Traditional Fining: Gelatin | Albumin | Potato prot.



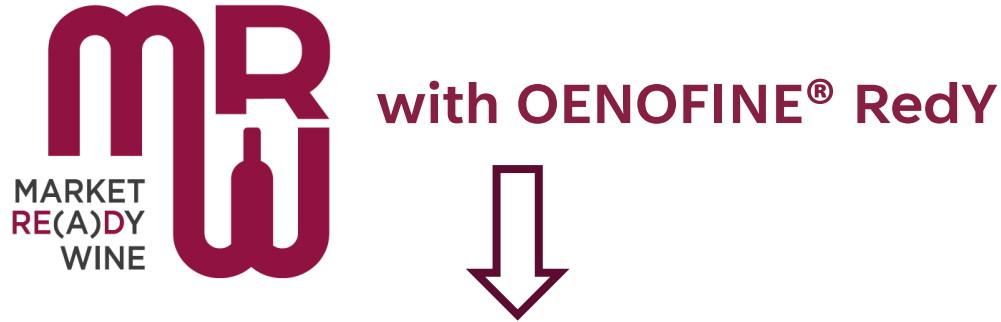
## Objective:

- Harmonization and elegance of tannins.
- Suppleness and volume.
- Preservation of the aromatic clarity, freshness and fruitiness of wines.
- Contribution to the stabilization of the coloring matter
- Optimized filterability.



# Development Goals

Choice of inactivated yeasts to act on the sensation of bitterness/astringency in association with a vegetable protein (patatin) for its strong ability to clarify and stabilize wines:



**Promoting faster time to market for wines.**

- Harmonization and elegance of tannins | suppleness.
- Contribution to the stabilization of the coloring matter.
- Preservation of the fruitiness.
- Clarification.



# What is the impact of fining in fermentation:

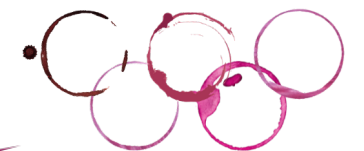
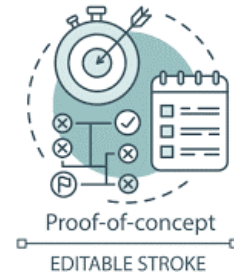
on filterability?

A new filterability tool is currently under development at Laffort®.  
The higher the IPAM, the less filterable the wines are.

Filterability



| Current Interpretation ratios (IPAM) |   |
|--------------------------------------|---|
| IPAM < 4                             | <b>Filterable wine for bottling</b><br>(sterilizing sheet, membranes) |
| 4 < IPAM < 8                         | <b>Risk of fouling</b><br>(clarifying plates, thin precoat)           |
| 8 < IPAM < 30                        | <b>High risk of fouling</b><br>(coarse precoat or high perm sheets)   |
| IPAM > 30                            | <b>Unfiltrable wine</b><br>(Enzyme addition and/or fining)            |

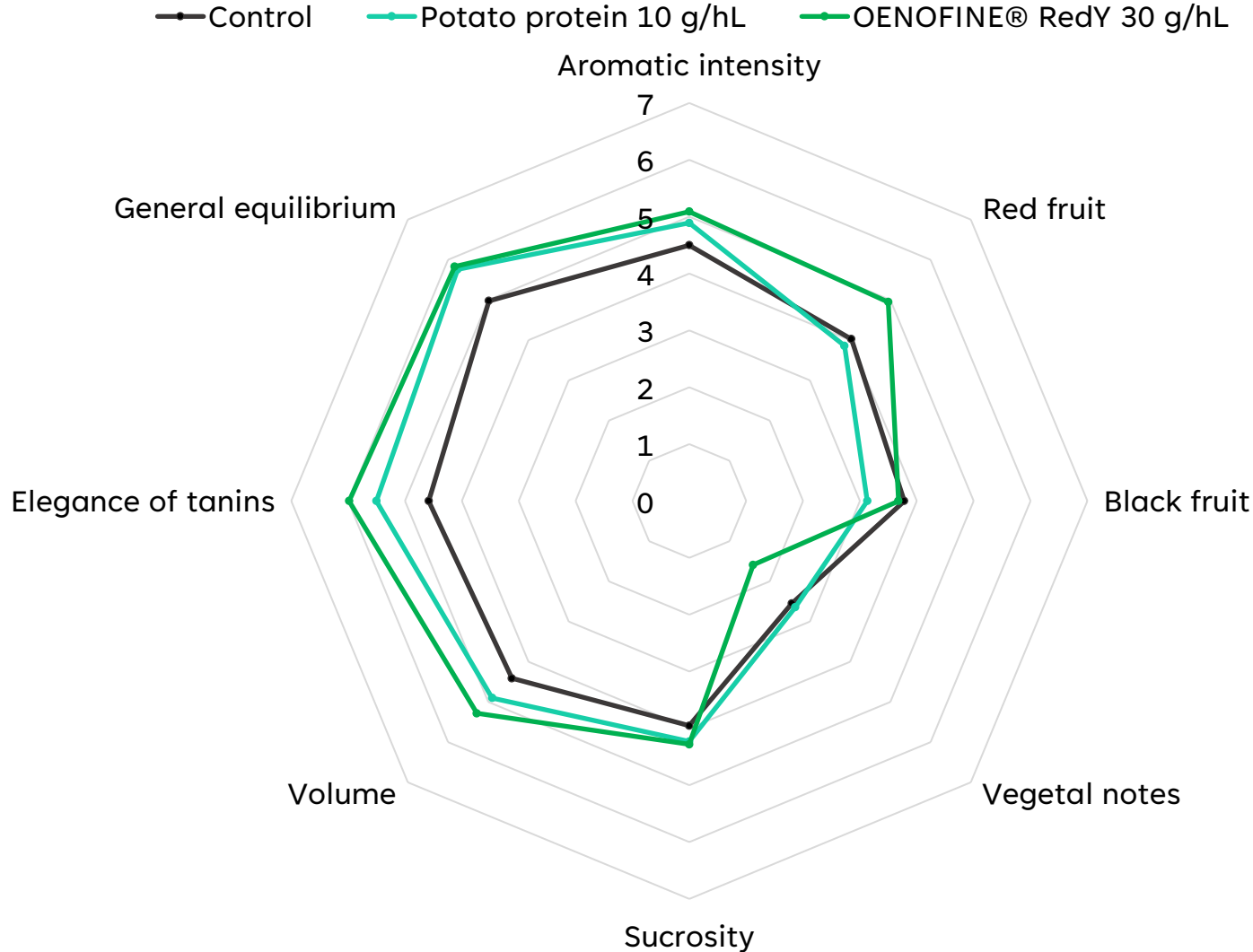


Laffort 2024

# What is the impact of fining in fermentation:

## On the sensory profile?

Fining of red musts  
24 hours after the start of the AF



**Under-ripe Merlot.**  
Compared to the control, the fining modalities were more fruity with less vegetal note.  
**Potato prot. or Oenofine® RedY ?**  
Mix 1 showed a red fruit profile with a better ability to tone down vegetal notes.  
> More volume and more elegant tannins.



## Why Oenofine® RedY ?

- Promote faster marketing of wines.
- Harmonization and elegance of tannins.
- Suppleness and volume.
- Preservation of the aromatic clarity, freshness and fruitiness of wines.
- Contribution to the stabilization of the coloring matter
- Optimized filterability.

**100% natural formulation that can be used ORGANIC WINEMAKING.**



## DOSE :

- Red musts traditional vinification: 10 - 20 g/hL.
- Thermovinification red musts: 10 - 30 g/hL.

## CONDITIONING:

- Bag 1 and bag 10 kg
- Availability: July 2024





# OEnoFine

Explore the synergy between yeast derivatives and plant proteins



Who is ready for trails with the Oenofine® range?

Contact Lisa Strid !