

OENOFINE™ RedY

Specific preparation of inactivated yeasts and patatin intended for the early release of red wines.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.
Complies with Commission Regulation (EU) 2019/934.*

SPECIFIC CHARACTERISTICS AND OENOLOGICAL PROPERTIES

OENOFINE™ RedY is a unique formulation developed for the quick release of red wines due to its early action as from the fermentation phase. OENOFINE™ RedY:

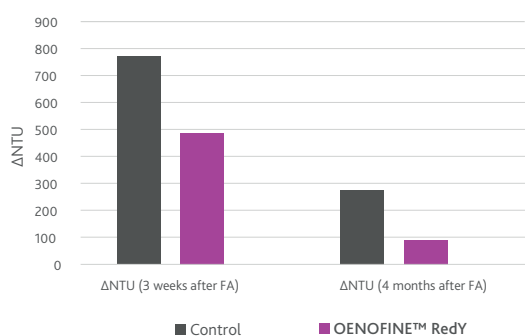
- Provides yeast cell constituents during the fermentation phase to refine and soften wines.
- Keeps wines clean, fresh and fruity.
- Helps stabilise the colour of wines.
- Facilitates filtration.

OENOFINE™ RedY significantly reduces the need for subsequent preparation and is particularly suitable for wines with fast stock rotation.

EXPERIMENTAL RESULTS

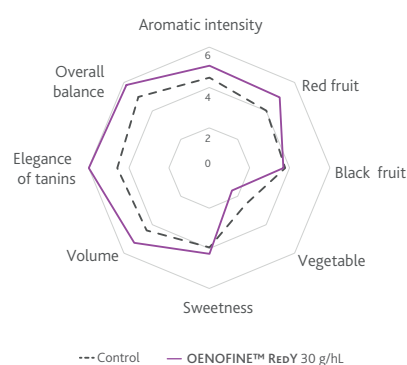
- OENOFINE™ RedY allows a strong decrease in the instability of the colouring matter of the wines 4 months after AF.
- After treatment with OENOFINE™ RedY the wine has a more intense sensory profile with less bitterness.

Stability of colouring matter and organoleptic profile



Fining of a fermenting Merlot must, 2023.

Sensory profile



Tasting results by a panel of trained tasters.



LAFFORT
l'œnologie par nature

PHYSICAL CHARACTERISTICS

Appearance powder

Colour light beige

CHEMICAL ANALYSIS

Humidity (%) < 12

Lead (ppm)..... < 5

Arsenic (ppm)..... < 3

Mercury (ppm)..... < 1

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- Vinification of red wines: **OENOFINE™ RedY** can be added when pumping over during the alcoholic fermentation.

DOSE

- Conventional vinification of red musts: 5 - 20 g/hL.
- Thermovinification of red musts: 10 - 30 g/hL.

EU regulation: Maximum legal dose: 200 g/hL.

ADDITION

It is recommended to dissolve **OENOFINE™ RedY** in 10 times its weight of water. After addition, mix thoroughly by pumping over in tanks or stirring in barrels.

STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Shelf life: 3 years.

PACKAGING

1 k g bag - 10 kg box.
5 kg bag.

