



# OENOLEES®

Specific preparation of yeast cell walls and inactivated yeasts (Patent EP 1850682) for eliminating specific polyphenols responsible for bitterness and astringency.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009.*

## SPECIFICATIONS

Developed as a result of LAFFORT's research on the properties of yeast lees and their importance in wine fining, **OENOLEES®** contributes towards improving the gustatory qualities of wine by:

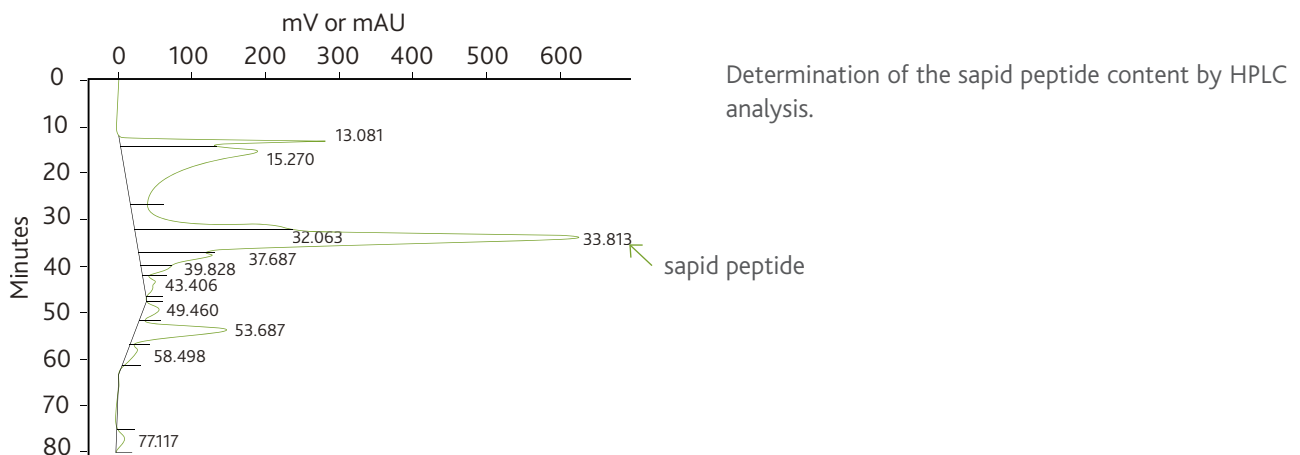
- **Reducing aggressive characters:** **OENOLEES®** cell walls exert a fining effect that encourages the elimination of specific polyphenols that are responsible for bitterness and astringency.
- **Elevating midpalate sensations:** **OENOLEES®** has a high content of a specific peptide fraction (Patent EP 1850682; Moine V. *et al.*, symposium Bordeaux 2007), naturally released by yeast during autolysis (maturing on lees). It possesses an excessively low perception threshold (16 mg/L compared with 3g/L for sucrose).

## OENOLOGICAL APPLICATIONS

- During alcoholic fermentation of red, rosé and white wines.
- During ageing (with or without lees) of red, white and rosé wines.
- For final correction, **OENOLEES®** can be used with an action time of 4 to 6 weeks.
- Inactivated yeasts naturally contain amino acids that constitute a nutritive input for yeasts, but they do not exempt from a nitrogen correction program. During ageing, inactivated yeast can help reducing the Ochratoxin A content in wines.

## EXPERIMENTAL RESULTS

The molecular identification and targeted analysis methods (figure 1) allow optimization of the production of **OENOLEES®** and a confirmation of the extent of enrichment of the sapid peptide.



- The fining of bitterness and astringency shown by the flocculation of tannic substances at the time of the **OENOLEES®** addition.

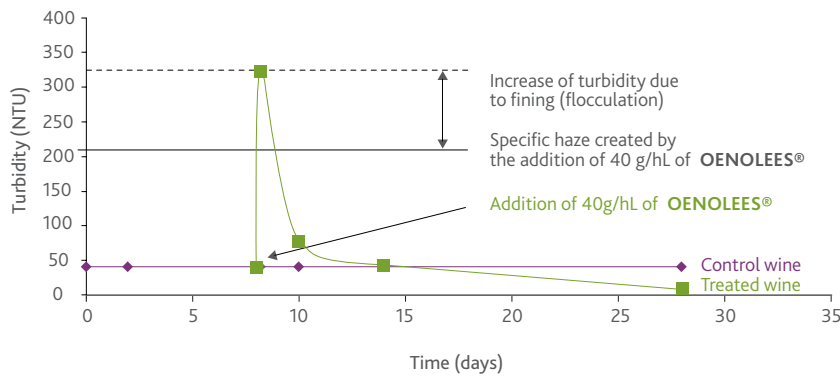


Illustration of the selective elimination flocculation phenomenon (Cabernet Sauvignon red wine, super premium segment).

### PHYSICAL CHARACTERISTICS

Aspect ..... powder

Colour ..... white

### CHEMICAL ANALYSIS

Humidity ..... < 7%  
 Ashes ..... 5 - 10 g/100g  
 Nitrogen ..... 5,5-7,5 g/100g  
 Proteins (Nx6,25) ..... 35 - 45 g/100g  
 Lipids ..... 6 - 9 g/100g  
 Carbohydrates ..... 37 - 48 g/100g  
*(Including those from the yeast cell walls)*

Lead ..... < 2 ppm  
 Cadmium ..... < 1 ppm  
 Mercury ..... < 1 ppm  
 Arsenic ..... < 3 ppm

### PROTOCOL FOR USE

#### DOSAGE

- Between 20 and 40 g/hL depending on the desired effect.
- Maximum legal dosage EU: 160 g/hL.

#### IMPLEMENTATION

It is advisable to solubilize **OENOLEES®** in 5 to 10 times its volume in water. After incorporation, homogenise by a pump-over for tanks and by «bâtonnage» (stirring the lees) for barrels.

#### STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 3 years after packing (unopened bag).
- Once opened, the bag should be used as quickly as possible.

#### PACKAGING

- 1 kg bags - 10 kg boxes.
- 5 kg bags - 10 kg boxes.

