



œnoFine

## NEW RANGE OF FINING AGENTS

An alternative solution to the use of PVPP based on the synergy of action with yeast derivatives.

Bastien Nazaris  
Development and Innovation Manager  
Laffort France



**LAFFORT**

*l'œnologie par nature*

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

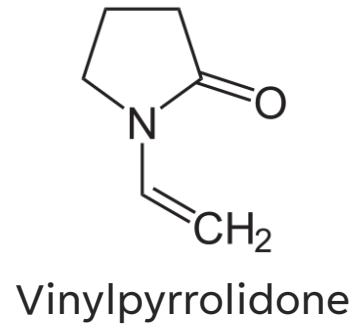
PVPP (polyvinylpolypyrrolidone) is an example

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

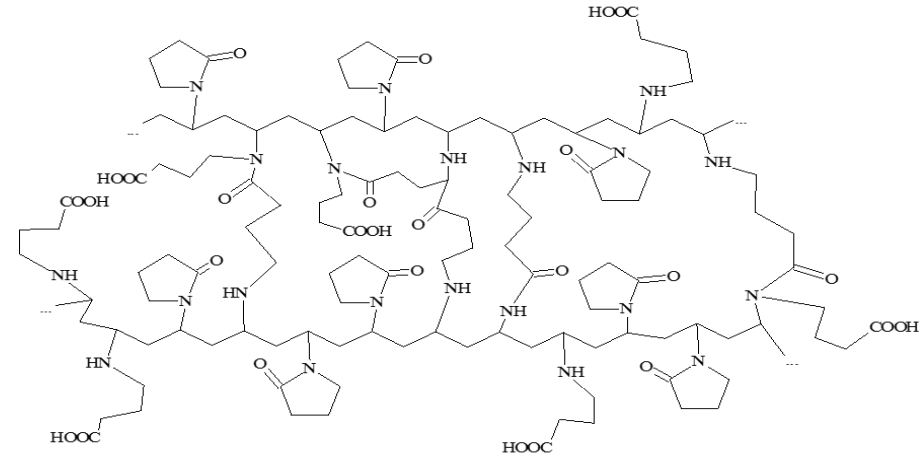


# PVPP – a broad spectrum fining agent

**PVPP** is a Polyvinylpolypyrrolidone polymer produced by polymerization in an alkaline medium (usually KOH) which makes it insoluble (unlike PVP)



KOH



Polyvinylpolypyrrolidone - insoluble

**1961 – Used in beer brewing**

Used to reduce tannin content

**1988 – Authorization in Oenology**

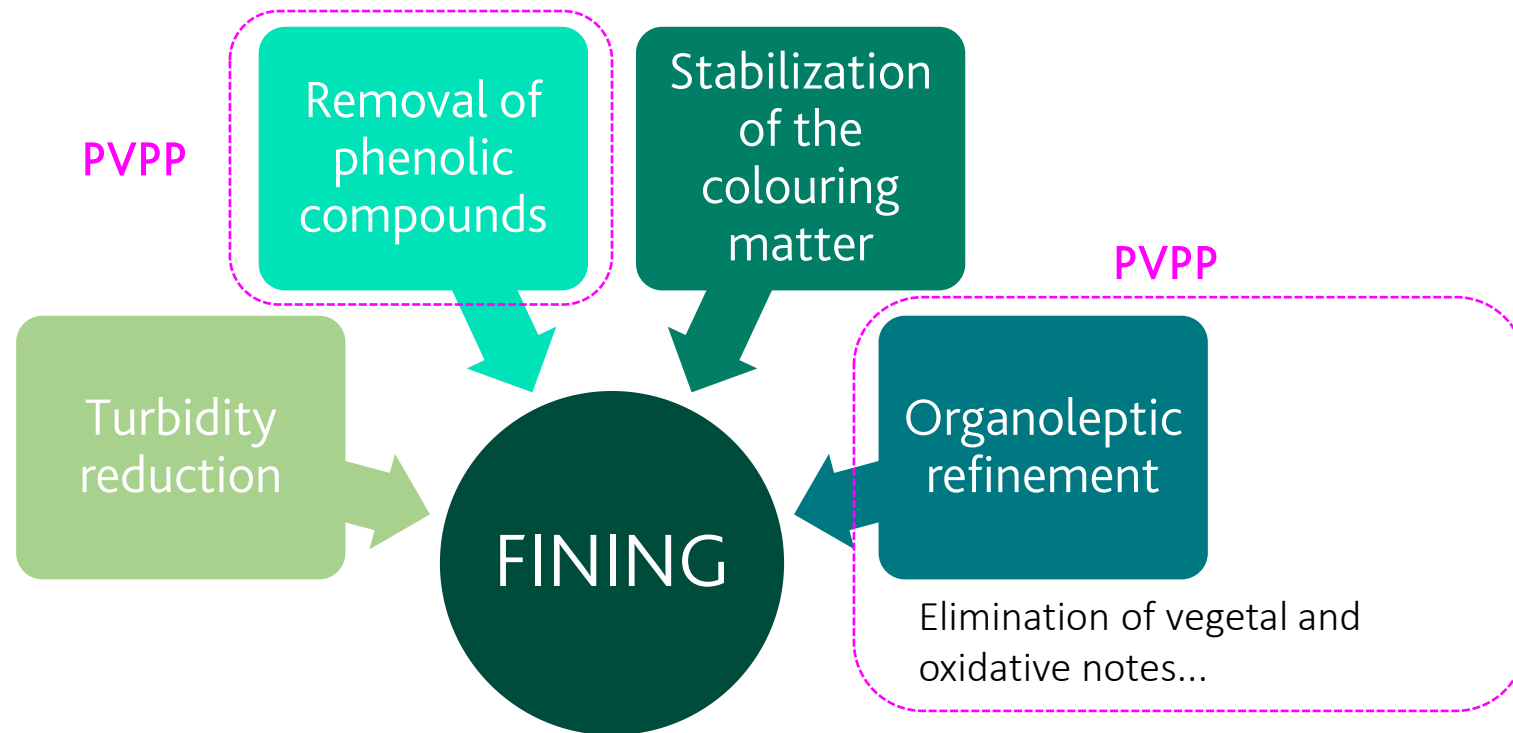
Adsorption of phenolic compounds –  
Maximum dose 800 g/hL

**1970's – Purification and analysis  
of phenolic compounds**

# PVPP

## Fining agent with a broad action spectrum

- Context of must and wine fining :



- Preferred fining agent to **remove phenolic compounds** (hydrophobic interactions, hydrogen bonds and Van Der Valls depending on the chemical structure of the phenolic compound).
- Its effectiveness is dependent on **its degree of polymerization**.

# PVPP - Fining agent with a wide action spectrum

---



Used on must or in fermentation to:

- Limit oxidative phenomena at an early stage.
- Prevent browning.
- Prevent pinking
- Stays in solution nicely during fermentation
- Settles quickly during static settling

Used on red press wine to:

- Reduce astringent tannin.
- Reduce bitterness
- Remove metallic notes
- Clean up oxidative notes

What can replace all these actions????

## New Range of Bio-Sourced Fining Agents



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

Formulations of 100% natural origin,  
alternatives to animal products



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

### Applications

#### Rosé :

- Fining on musts and during fermentation

#### Blanc :

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

## New Range of Bio-Sourced Fining Agents



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

Formulations of 100% natural origin,  
alternatives to animal products



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

### Applications

#### White & Rose:

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

## NEW FINING AGENT RANGE

# OEnoFine

Bio-Sourced Fining Agents as an alternative to the use of PVPP.

Preparation based on inactivated yeast, patatine, pea protein and calcium bentonite.

- Versatile and can be used on a wide range of musts and wines with high levels of oxidized and oxidizable polyphenols.
- Extremely effective on wine for organoleptic refinement.

### DOSAGES :

- White & Rosé must: 100 – 500 ppm
- Wines : 100 – 200 ppm

Maximum dosage: 800 ppm

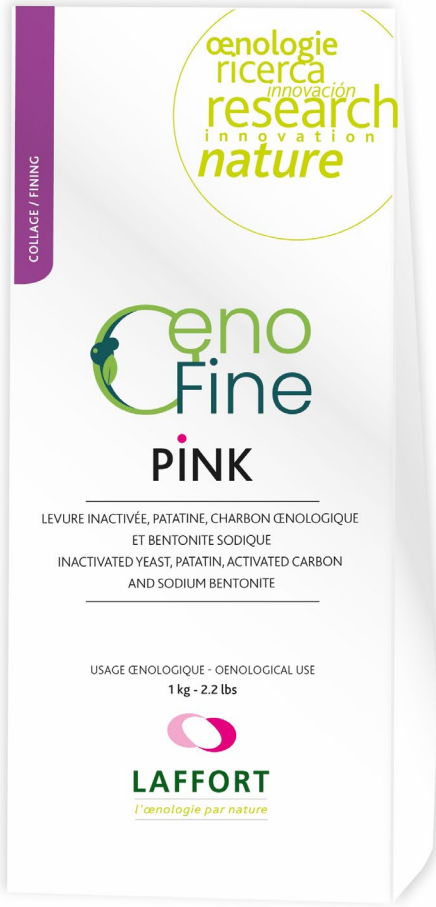
PACKAGING: 1kg & 5kg bags



## NEW FINING AGENT RANGE

# OEnoFine

Bio-Sourced Fining Agents as an alternative to the use of PVPP.



Preparation based on inactivated yeast, patatine, carbon (20%) and sodium bentonite.

- Long-lasting color stability of rosé wines, by eliminating oxidizable polyphenols during fermentation.
- Use on must for tint management.
- Very good sedimentation capacity.

### DOSAGES :

- White & Rosé must : 100 – 700 ppm.
- White & Rosé wines : 50 – 150 ppm.

Maximum dosage: 1660 ppm

PACKAGING: Sachet 1 kg & 10 kg bags

# How to make your choice ?

---

1. There are no wrong choices but **right choices**.
2. In my process, do I want to work with 100% vegetable protein or with mixes?
3. If I choose the mixes, can I work with PVPP or not?
4. I think about my choice according to the recommendations and specific applications described.
5. I consult my Laffort consultant to refine my choices.



100 % Vegetal or MIXES

Accuracy | Synergy

## VEGE« PURE »

Exclusively vegetable proteins



Flotation.



Settling and  
fining during  
fermentation.



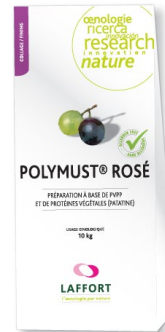
Affinage of wines and  
complex matrices.



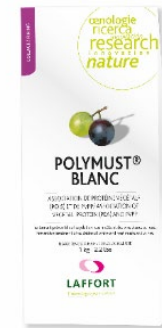
the Icon,  
extremely  
reactive patine.

## POLYMUST®

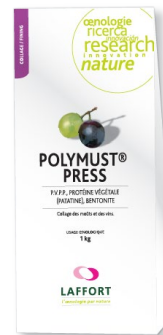
Conventional - Synergy of  
vegetable proteins and PVPP



Discoloration of rosés  
and difficult matrix.



Aromatic expression and  
longevity.



Decrease in vegetal  
and/or metallic notes.

## OENOFINE®

New BIO-SOURCES range without  
PVPP



OENOFINE® PINK: Long-  
lasting stability of the  
color of rosé wines.

OENOFINE® NATURE:  
Versatile and can be  
used on a wide range of  
musts and wines

