



REDULESS®



Redules® is a unique inactivated yeast with biologically bound copper, developed to reduce sulfur compound off-flavours in wine. For red and white wines.

ORIGIN AND APPLICATION

Negative sulfur compounds are a common defect in wine. They are commonly described as smelling like cabbage, rotten eggs or burnt garlic and commonly mask varietal pleasant characters in the wine. Sulfur off aromas can be the result of both biological and non-biological factors and commonly diminish fruit expression and contribute to aggressive flavour sensations.

Redules®, developed by Lallemand, is a unique inactivated yeast with biologically bound copper, developed to reduce sulfur compound off flavours. **Redules®** reduces levels of hydrogen sulfide, diethyl sulfide, dimethyl sulfide, mercaptan and other sulfur related off-flavours in wine. **Redules®** can enhance the overall quality and fruity character of wine by reducing its vegetal and phenolic notes.

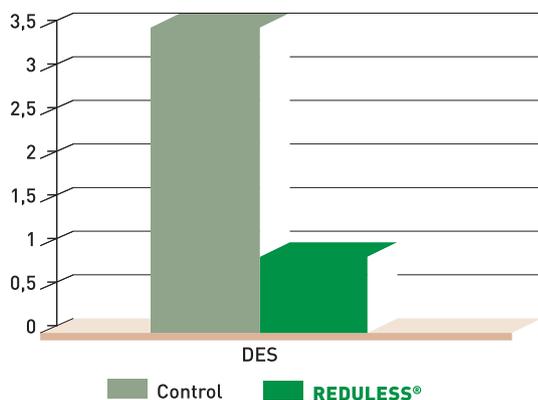
Redules® is to be used post-fermentation.



redules®

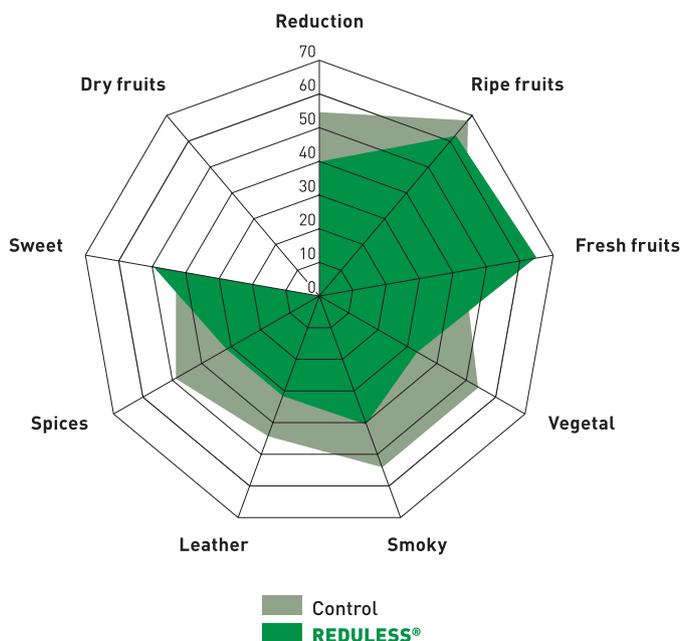
Results in red wines

Diethylsulfide (DES) concentration, in µg/L, in wine before and after application of REDULESS®.



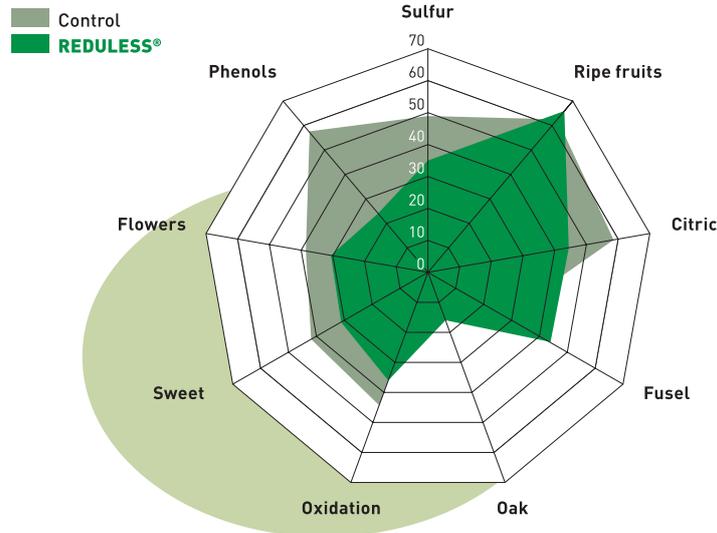
Country	Spain
Area	Rioja
Vintage	2006
Grape variety	Tempranillo
Winemaking	Carbonic maceration

Sensory profile of Tempranillo wine before and after application of REDULESS®



Results in white wines

Sensory profile of Viura wine before and after application of **REDULESS®**



INSTRUCTIONS FOR USE

Dose rate

Recommended dosage is 10-30g /hL depending on the severity of the sulfur defect. Lallemand recommend to perform a bench trial to determine the best dose rate.

- 1) Determine the dose required to remove the sulfides from the wine.
- 2) Suspend **Redules®** in water (2.5kg in 25L water) and add immediately to the tank.
- 3) Mix well and leave for 3-5 days, after which time the wine is to be racked or filtered off **Redules®** lees.

The maximum potential copper contribution when used according to recommendation is 0.3ppm

PACKAGING AND STORAGE

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

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.