



# Stimula Pinot noir™

## ORIGIN AND APPLICATION

**Stimula™** is a new range of 100% yeast autolysate products developed to supply the optimal levels of organic nitrogen sources in order to optimize yeast metabolism and to promote the aromatic profile of different grape varieties.

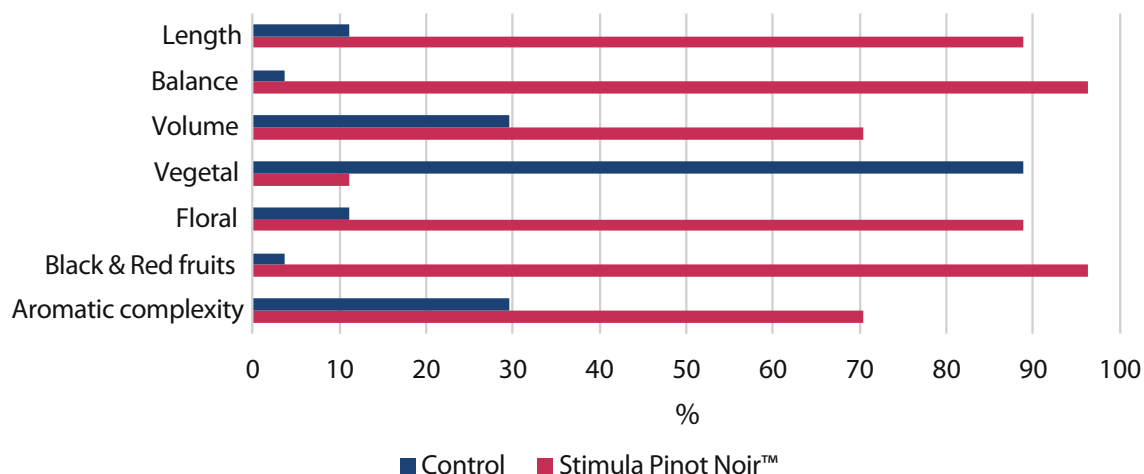
**Stimula Pinot Noir™** is particularly rich in different nitrogen sources (free amino acids), specific vitamins and minerals to increase the aromatic profile while avoiding sulfur off-flavors.

The addition of **Stimula Pinot Noir™** at the beginning of the alcoholic fermentation (AF) will enhance yeast metabolism, increasing varietal precursors uptake, and aroma biosynthesis.

## OENOLOGICAL PROPERTIES

- Improve the expression of varietal aroma.
- Enhance the synthesis and stability of fruity esters.
- Reduce greenish and vegetal notes.
- Avoid reductive characters.

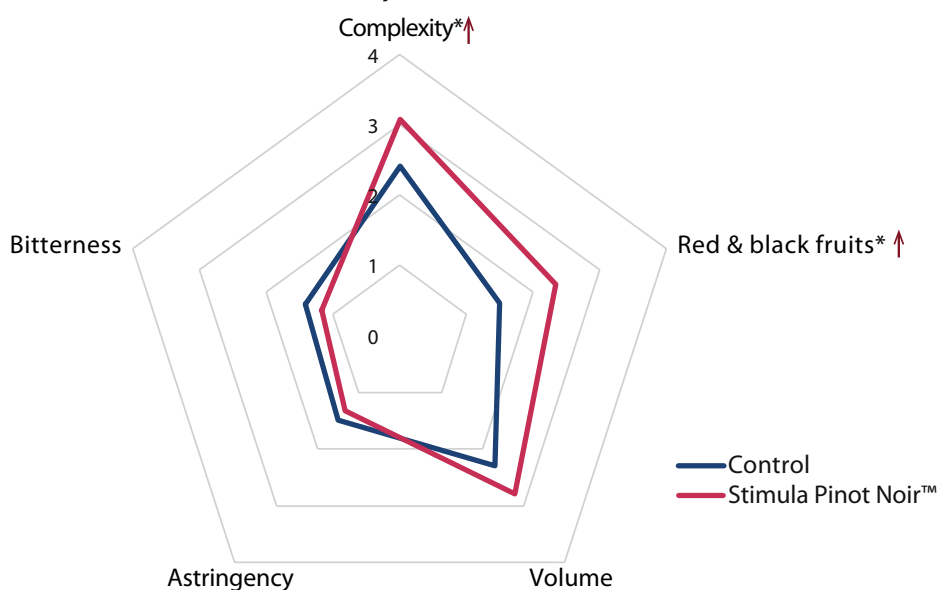
### Pinot noir Burgundy (IUVV, France)



Sensorial analysis conducted by an expert panel (27 tasters). Comparative trial on a Pinot noir Burgundy (IUVV, France): 20 g/hL DAP vs 40 g/hL **Stimula Pinot Noir™** added at the beginning of AF. (Must analysis: sugar content = 202 g/L - YAN = 210 mg/L - pH = 3.4 - TA = 8.4 g/L)



## Pinot noir, New Zealand



Sensorial analysis conducted by an expert panel (12 tasters). Comparative trial on a Pinot noir New Zealand (Bragato Research Institute): 20 g/hL DAP vs 40 g/hL **Stimula Pinot Noir**™ added at the beginning of AF.

## DOSAGE AND INSTRUCTIONS FOR USE

**Stimula Pinot Noir**™ is a nutrient supplying

highly available amino acids, peptides, vitamins and minerals.

- Recommended dosage is 40 g/hL added at the beginning of AF.
- **Stimula Pinot Noir**™ should be suspended with water (1 kg in 10 L water) and added immediately to the tank.

If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Must YAN*	Start of AF	1/3rd of AF
>200 mg/L	Stimula Pinot noir™ 40 g/hL	
125-200 mg/L	Stimula Pinot noir™ 40 g/hL	Fermaid™ AT 10-20 g/hL
<125 mg/L	Stimula Pinot noir™ 40 g/hL	Fermaid™ AT 10-20 g/hL

## PACKAGING AND STORAGE

- 10 kg (10 x 1 kg bags).
- Store in a cool dry place.
- To be used once opened.

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.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture