



SPECIFIC INACTIVATED YEAST

REDULESS®



Reduless® 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.

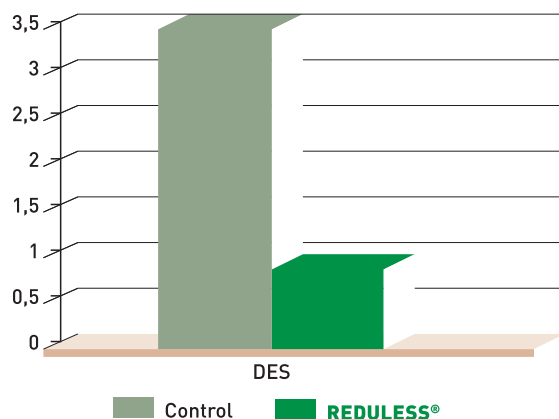
Reduless®, developed by Lallemand, is a unique inactivated yeast with biologically bound copper, developed to reduce sulfur compound off flavours. **Reduless®** reduces levels of hydrogen sulfide, diethyl sulfide, dimethyl sulfide, mercaptan and other sulfur related off-flavours in wine. **Reduless®**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



reduless®

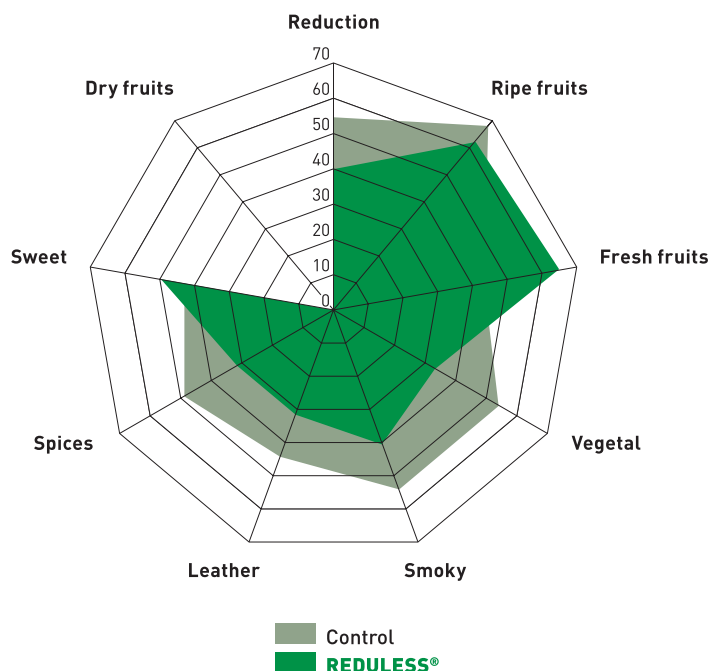
Results in red wines

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

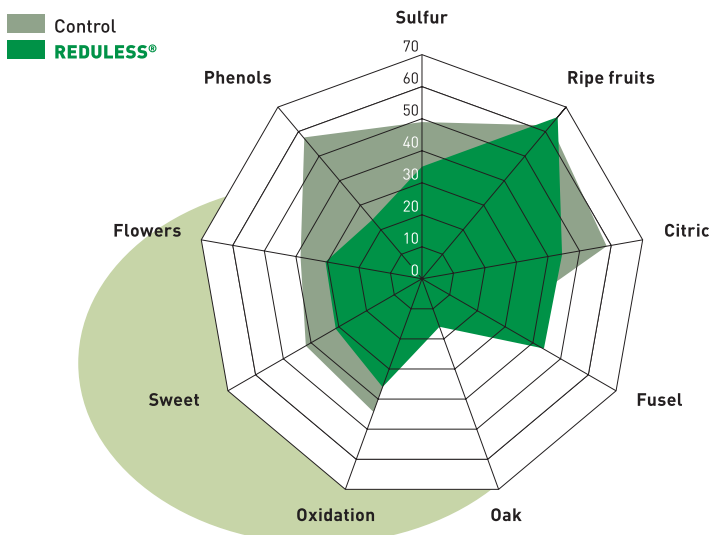
Sensory profile of Tempranillo wine before and after application of REDULESS®.





Results in white wines

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



INSTRUCTION FOR USE

Dosage rate

Recommended dosage is 1-30g/hL (0.04oz-2.4lb/1000gal) 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 **Reduleless®** 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 reduleless lees.

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

PACKAGING AND STORAGE

- 2.5kg sealed, aluminum foil bags.
- Store in a dry environment below 25°C (77°F).

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.