



PURE-LEES DELICACY™

A new selected specific inactivated yeast to enhance the delicacy of red wines

Description

PURE-LEES DELICACY™ is a new specific inactivated yeast developed and produced from an innovative process called High Pressure Homogenization (HPH™). This mechanical process leads to the disruption of wine yeast cells to maximize the interaction capacity of yeast constituents with the wine matrix.


PURE-LEES DELICACY™ corresponds to the whole disrupted biomass resulting of HPH and releases specific wine yeast constituents. It allows the formation of stable soluble complexes with phenolic compounds leading to an optimal coating of the wine tannins. Applied towards the end of the alcoholic fermentation, **PURE-LEES DELICACY™** improves red wine quality by smoothing the texture without modifying the wine structure.

Benefits & Results

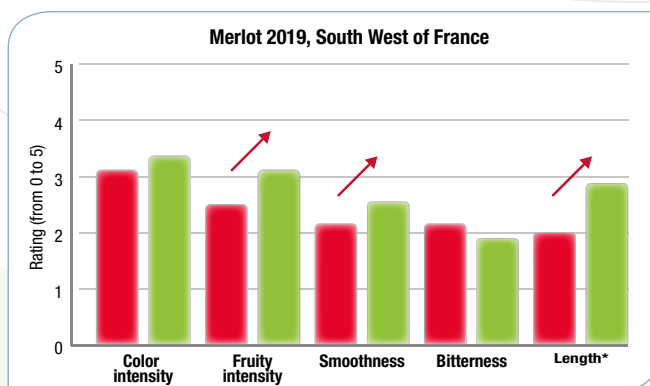
PURE-LEES DELICACY™ can be used as recommended alternative to lees during a long-period of contact during weeks/months of ageing but thanks to the high interaction with wine matrix, a quick effect is observed even after several days of contact.

The trial presented below was set up on a Merlot 2019 from the South West of France. A sensorial analysis shows that **PURE-LEES DELICACY™** contributed significantly more length and a consistent tendency for more smoothness and fruity intensity.

HPH™ Process
High Pressure Homogenizer

 CONTROL
 **PURE-LEES DELICACY™**

Sensorial analysis led by 11 judges
(**PURE-LEES DELICACY™**
compared to a control with no
addition)



* Significant at 10%



Instructions for oenological use

1. Recommended average dosage is 20 g/hL to 40 g/hL
2. Time of contact: from several days to several weeks
3. Trials on small volumes can be performed to adjust dosage and timing in relation with the wine matrix and the desired objectives
4. Suspend **PURE-LEES DELICACY™** in ten times its weight of water or wine
5. Mix well for a quick and optimized impact
6. Add to the wine towards the end of alcoholic fermentation

PACKAGING STORAGE

- 1 kg sealed foil bags
- Store in a dry environment below 25°C

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WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original **by culture**

Visionary biological solutions - Being original is key to your success. At Lallemmand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemmandwine.com