

To refresh your wine



redulesTM



Reduction of sulphur off-flavors

Description

REDULESSTM is a unique specific inactivated yeast product with immobilized copper developed to reduce sulphur off-flavors and improve wine quality. Wine can frequently contain volatile sulphur which are responsible of off-flavors compounds. This leads to strong negative assessment by consumers and depreciation of the wine.

REDULESSTM reduces levels of Hydrogen Sulphide, Diethyl Sulphide, Dimethyl Sulphide, Mercaptan and other sulphur related off-flavors in wine.

REDULESSTM enhances overall quality and fruity character of the wine by reducing its sulphur off-flavors. The mouthfeel character is also improved.

REDULESSTM can be used on red, white and rosé wines.



OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

Application and results

- **Reduction of the compounds responsible for sulphur off-flavors without copper residues:**

REDULESSTM leads to a significant decrease of the compounds such as dimethyl-sulfure or diethyl-sulfide responsible for sulphur off-flavors, as shown in figure n°1. In parallel, a particular attention was paid in all our trials on the residual copper, and thanks to the immobilized status of copper (active compound) in REDULESSTM, it is minimal, which is not the case with other copper-based treatments like copper citrate (figure n°2).

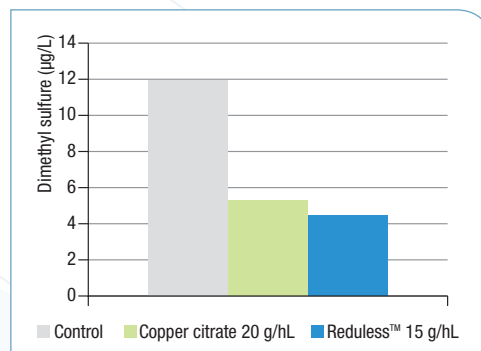


Figure 1: Dimethylsulfure concentrations (µg/L) on control Merlot wine treated with copper citrate compared to REDULESSTM

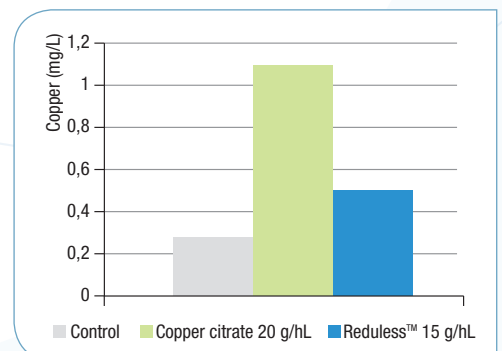


Figure 2: Residual copper (µg/L) on control Merlot wine treated with copper citrate compared to REDULESSTM



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• Positive impact on the overall sensory quality of wines:

Figure n°3 and n°4 illustrate the lower perception of negative attributes and the better balance of wine aromatic expression on the treated wines compared to the control.

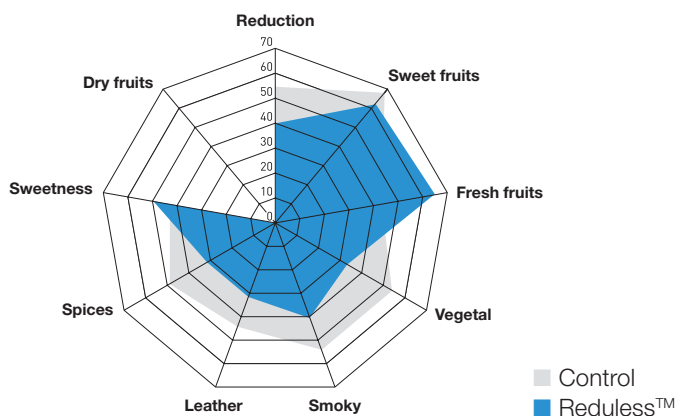


Figure 3:
Sensory profile of Tempranillo wine before and after application of REDULESS™.

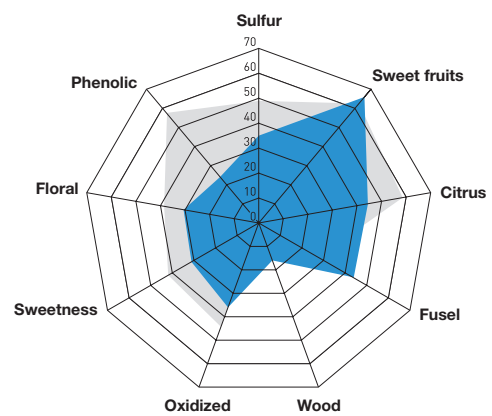


Figure 4:
Sensory profile of Viura wine before and after application of REDULESS™.

Dosage and instructions for use

- Recommended dosage is 10 to 30 g/hL.
- REDULESS™ should be suspended in water (2.5 kg REDULESS™ in 25L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.
- Make sure that the product is well mixed with juice/wine.
- Contact time should be from 3 to 5 days before racking and optional filtration.
- Add to the must/wine towards the end of alcoholic fermentation.
- **It is always better to test the product at laboratory scale prior to usage.**

Packaging and storage

- 10 kg (4 x 2.5 kg bags).
- 10 kg (10 x 1kg bags).
- Store in a cool and dry environment away from direct sunlight and strong odors below 25°C.

DISTRIBUTED BY:

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.

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