



PURE-LEES ELEGANCY™

A new selected specific inactivated yeast to bring more elegance to red wines

Description

PURE-LEES ELEGANCY™ 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 ELEGANCY™ is more concentrated in insoluble fractions that allows an optimal sorption of harsh/astringent/bitter tannins. Applied towards the end of the alcoholic fermentation, **PURE-LEES ELEGANCY™** allows the removal of aggressive tannins and the improvement of the wine texture quality, leading to wines with more elegance.

Benefits & Results

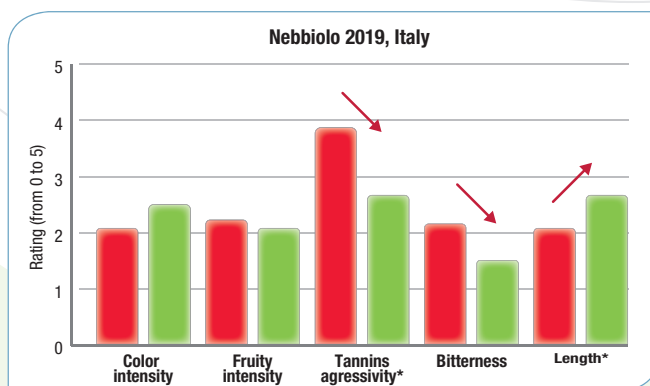
PURE-LEES ELEGANCY™ can be used as a recommended alternative to lees during a long-period of contact during weeks/months of ageing but thanks to the high interaction with wine matrix, a quick effect is observed even after just several days of contact.

PURE-LEES ELEGANCY™ was applied in a Nebbiolo with very aggressive tannins. After two months, the tasting showed significantly less aggressive tannins for **PURE-LEES ELEGANCY™** as well as a tendency for less bitterness and more length in comparison with a control.

HPH™ Process
High Pressure Homogenizer

■ CONTROL
■ **PURE-LEES ELEGANCY™**

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



* Significant at 5%



Instructions for oenological use

1. Recommended average dosage is 20 g/hL to 40 g/hL.
2. Time of contact depends on the matrix and desired effects (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 ELEGANCY™** 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
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LALLEMAND

LALLEMAND OENOLOGY

Original **by culture**

Visionary biological solutions - Being original is key to your success. At Lallemand 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