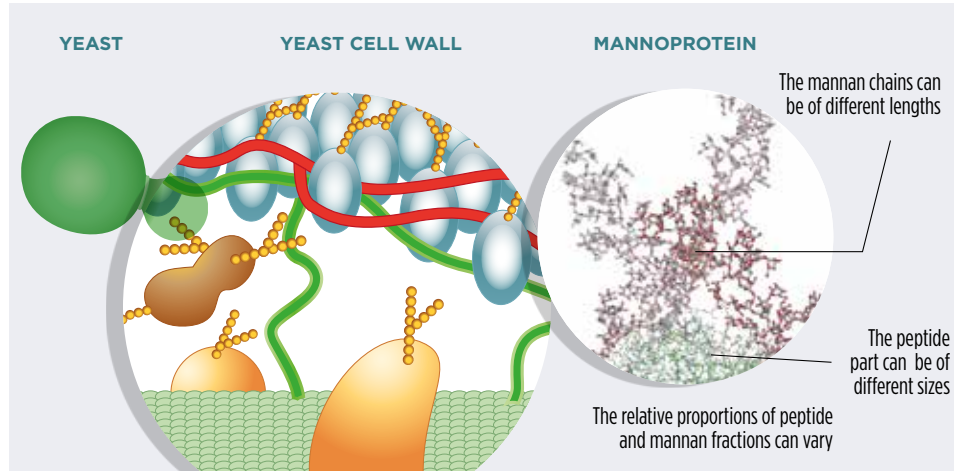
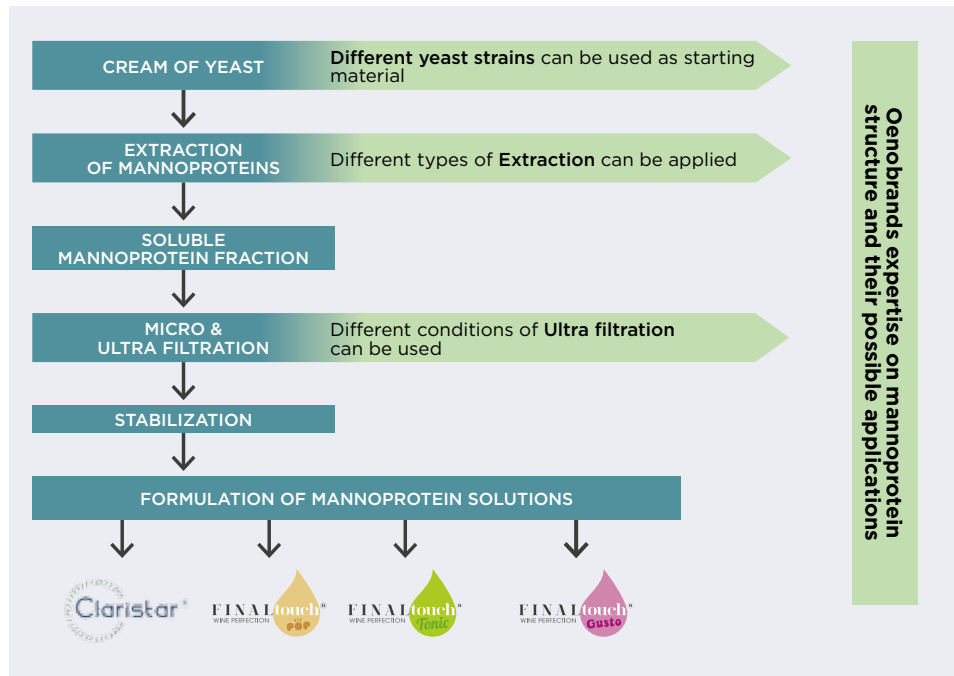


WHAT MAKES OUR MANNOPROTEIN PRODUCTS UNIQUE?

Oenobrand is able to provide qualitative, selected mannoprotein-based solutions, because of its knowledge of yeast/mannoprotein biochemistry, its expertise in extraction and production, as well as its know-how of the enological applications of mannoproteins.



PRODUCTION PROCESS



OENOBRANDS[®]
ADVANCED WINEMAKING SOLUTIONS

Oenobrand designs and markets **advanced winemaking products**. Its **permanent innovation strategy** allows the creation of solutions that provide an integrated answer for the ambitions and desires of winemakers, wine traders and consumers.

It is with a strong belief in the future of the industry and dealing with the current changes that Oenobrand, supported by its world renowned parent companies (**DSM Food Specialties and Anchor BioTechnologies**) develops a range of oenological products including **enzymes, yeast, yeast-derived products and bacteria**.

With a highly qualified team, expert in many fields, Oenobrand strives to offer winemakers with novel and scientifically sound solutions.

Oenobrand distributes its famous brands on five continents continents through a specialized distribution network: **Rapidase[®], Anchor[®], Fermivin[®], Natuferm[®], Maxaferm[®], Extraferm[®]** product of **feel SAFE[®]** range, **Claristar[®], Final touch[®], Maloferm[®]** and **In-Line Ready[®]**

OENOBRANDS[®]

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DISTRIBUTED BY:

Final touch, for making your wines perfect

AGENCE REBELLE - agence-rebelle.com - 09/2018

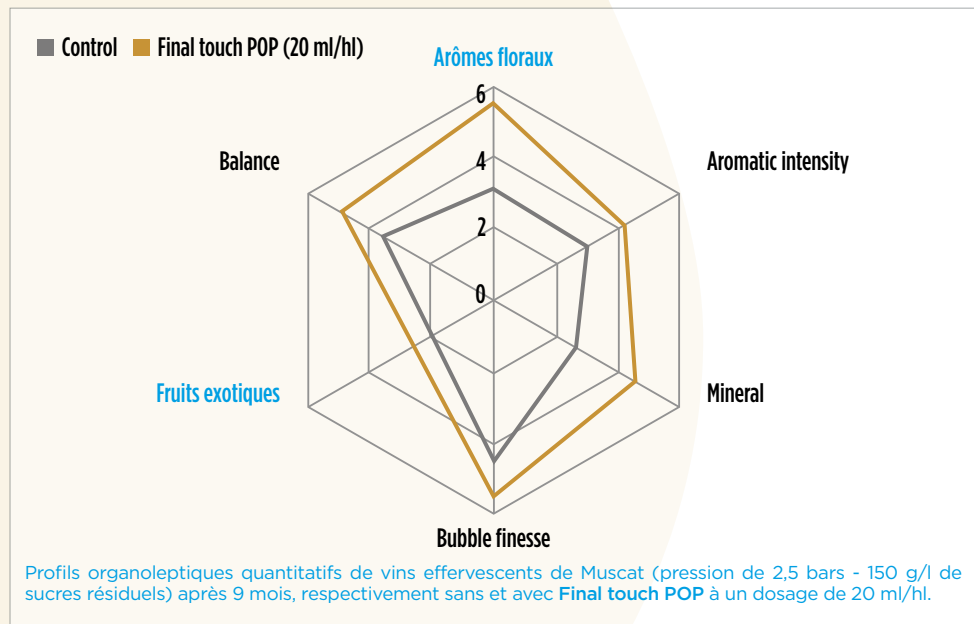


Final touch products are a **range of unique mannoprotein-based solutions**, totally soluble, for adding to the wine immediately before bottling at a dose to 10 to 50 ml/hl. Each solution of mannoproteins has been specially **extracted from *Saccharomyces cerevisiae*** to immediately improve the stability and quality of the respective wine it is dedicated.



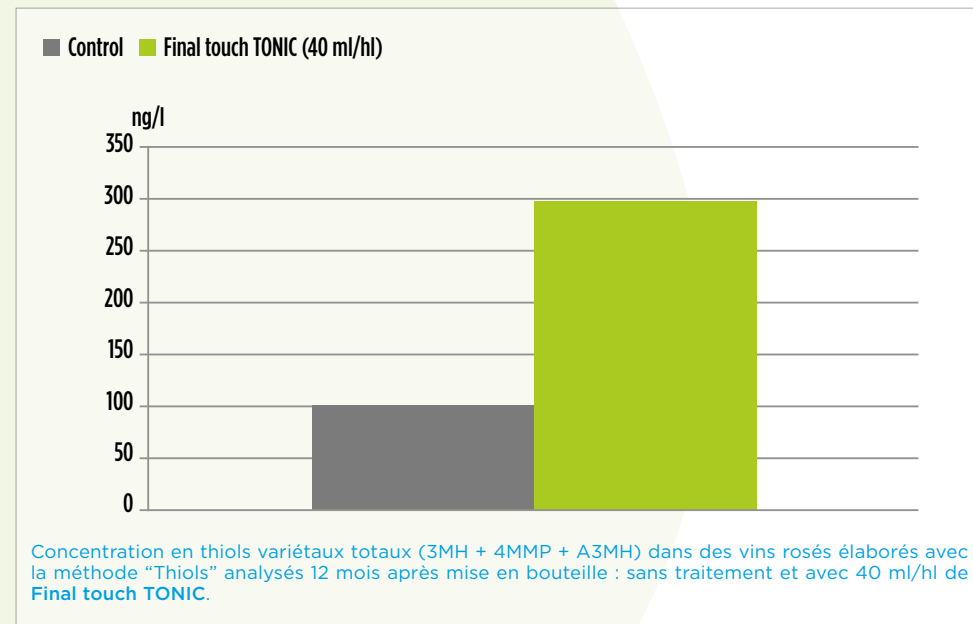
HOW TO MAKE YOUR SPARKLING WINES PERFECT

- ◆ Provides a refined aromatic profile
- ◆ Aids in elegance, freshness and balance
- ◆ Provides smooth and round mouthfeel
- ◆ Limits oxidation to increase longevity
- ◆ Reduces astringency of rosé and tannic sparkling wines
- ◆ Can also refresh base wines
- ◆ To be added directly to the liqueur at disgorgement or before bottling for Charmat methods.



HOW TO MAKE YOUR WHITE AND ROSÉ WINES PERFECT

- ◆ Improves & preserves the freshness
- ◆ Protects from oxidation over time
- ◆ Promotes aromatic expression and persistence
- ◆ Contributes to the wine's colloidal balance helping to improve its structure
- ◆ Adds to the continuity of the wine, a lower perception of acidity and more balance overall
- ◆ To be added directly to the wine prior to bottling or using dosage pump in bottle.



HOW TO MAKE YOUR RED WINES PERFECT

- ◆ Improves the aromatic intensity
- ◆ Promotes freshness and fruitiness
- ◆ Reduces astringency, more significantly at lower dosages
- ◆ Contributes to a rounder wine structure
- ◆ To be added directly to the wine prior to bottling or using dosage pump in bottle.

