



YEAST NUTRIENT FOR ENHANCED AROMA PRODUCTION IN WHITE AND ROSÉ WINES

Natuferm® Bright is a yeast autolysate. It is very high in amino acids (aroma precursors), which have an important role in assisting the yeast to release thiols during alcoholic fermentation. Its high ergosterol content – essential for yeast cell functioning – also make it a suitable nutrient for extreme fermentation conditions.

PROPERTIES

- Promotes release of aromatic thiol and ester compounds
- Maintains yeast's ability to ferment sugar
- Corrects small assimilable nitrogen deficiencies
- Ensures a large yeast population develops quickly
- Prevents aromatic deviations via fast, complete fermentation
- Dry product in microgranule form, for quick, easy suspension

COMPOSITION AND FORMULATION

- **100% *Saccharomyces cerevisiae* yeast autolysate**
- High in amino acids
- High in trace elements
- High in ergosterols

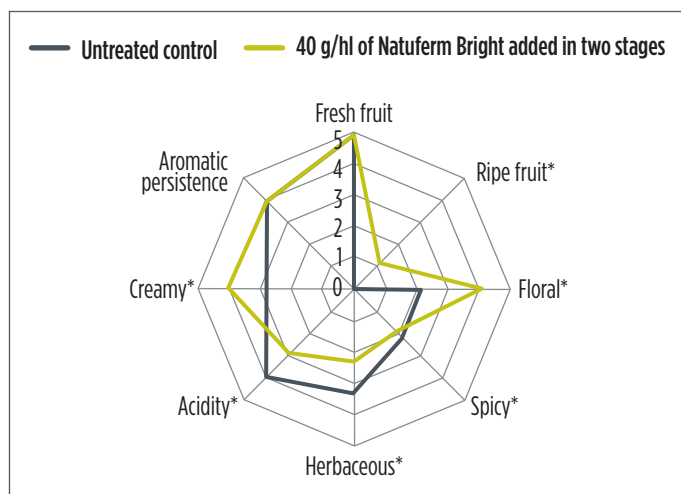
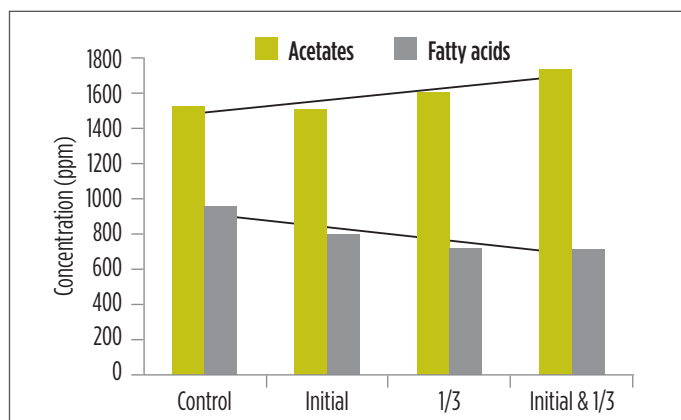
DOSE AND DIRECTIONS FOR USE

- **Dose:** 30-40 g/hl
- **When to add:** Incorporate in two stages. For best results, add the first amount when inoculating and the second after 1/3 of alcoholic fermentation (density > 1060).
- **Dose:** Suspend **Natuferm Bright** in 10 times its weight in must.

PACKAGING AND STORAGE

- 1 kg: hermetically sealed, multilayer laminated bags
- Store in a cool, dry place (5-15°C • 41-60 °F).

In the event of severe nitrogen deficiency, we recommend supplementing with 20 g/hl of Maxaferm from fermentation.



Test on a Chardonnay grape variety (12% vol., YAN 150 mg/l, AF at 15 °C) – Comparison between an untreated control and a mode supplemented with 40 g/hl of Natuferm Bright (added at the start + after 1/3 of AF) – 8 tasters – * indicates a significant difference – VITEC, Spain 2017.



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. Special attention is paid to producing them in microgranule form, which ensures their great ability to disperse quickly and without forming lumps.

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