

YEAST NUTRIENT FOR ENHANCED AROMA PRODUCTION IN WHITE AND ROSÉ WINES

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

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.

COMPOSITION

- 100% *Saccharomyces cerevisiae* autolysed yeast
- High in amino acids
- High in trace elements
- High in ergosterol.

DOSE & INSTRUCTIONS FOR USE

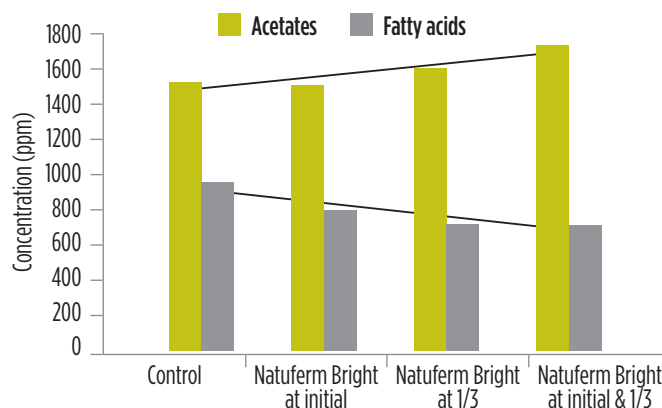
- **Dose:** 30-40 g/hL
- Before use, suspend **Natuferm Bright** in 10 times its weight in must.



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. This ensures their great ability to disperse quickly and without forming lumps.

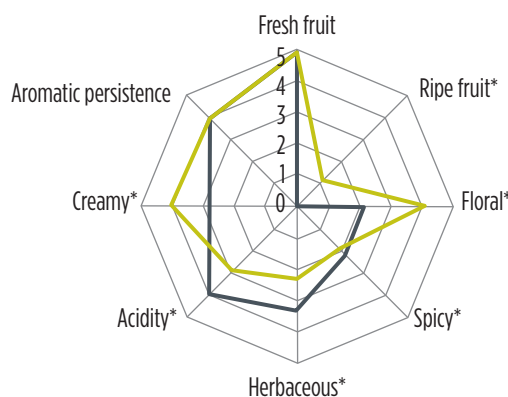
PACKAGING & STORAGE

- 1 Kg: hermetically sealed, multilayer laminated bags
- 10 Kg: aluminium bag in cardboard box
- Store in a cool, dry place (5-15 °C - 41-60 °F).



The addition of **Natuferm Bright** in twice, once at the start and once at the end of fermentation (at a density > 1060), allows for a significant increase in fruitiness. In parallel, the level of linear short chain fatty acids (C6 to C10), compounds masking the aroma, is decreased. Wine obtained is more intense and more aromatic with the modality « double addition ». Adding the dose only once at inoculation may result in a stronger thiol release.

— Untreated control — 40 g/hL of Natuferm Bright added in two stages



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

Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining the appropriateness and establishing the legal status of use.

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