

## YEAST NUTRIENT TO BOOST FRUITINESS AND AROMATIC SHELF LIFE

**Natuferm® Fruity** is an autolysed yeast, selected for its richness in amino acids, precursors of ester aroma, produced during alcoholic fermentation. The presence of ergosterol is also advantageous because lipid is required by yeast to protect its membrane and ensure its ability to consume amino acids for the production of esters.

### PROPERTIES

- Provides organic nitrogen, efficient form of YAN to insure achievement of fermentation.
- Rich in ergosterol to preserve yeasts membrane fluidity and its viability until the end of fermentation.
- Naturally rich in vitamins.
- Naturally rich in amino acids, precursors of esters with fruity notes.
- Tendency to preserve PDMS, depending on yeast strain used, to increase the fruitiness shelf life and impact the qualitative ageing aroma of wines.
- Efficient fermentation supported by **Natuferm Fruity** avoid formation of negative reductive aromas.

### COMPOSITION

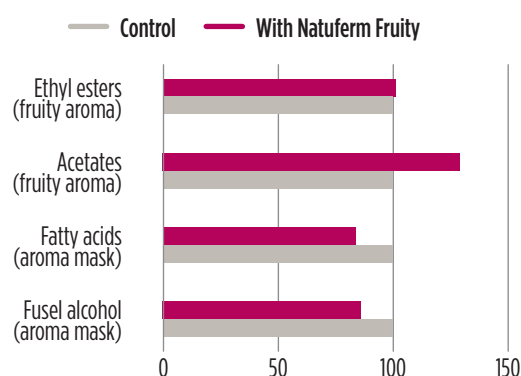
- 100% yeast autolysate from *Saccharomyces cerevisiae*

### DOSE & INSTRUCTIONS FOR USE

- Dose: 20-40 g/hL
- To be added at the beginning of the alcoholic fermentation, when the must is inoculated with the yeast. Ammonium salt (inorganic nitrogen) can only be added when density is < 1060.
- Suspend **Natuferm Fruity** in water or must, 10 times its weight.

### PACKAGING & STORAGE

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



2018 Syrah – Traditional method of winemaking – Natuferm Fruity at 40 g/hL added at inoculation – Must: 115 mg/L of YAN, 13% alcohol potential, pH 3.6 – IFV (France).

These are the results of the dosage of aroma compounds (in odour units) on Syrah wines, fermented with and without **Natuferm Fruity**, with a high synthesis of acetates. **Natuferm Fruity enhances the fruity and floral aroma.** It is very interesting to notice the **lower quantity of molecules masking the aroma** (alcohol and fatty acids). **Natuferm Fruity** appears as a booster for the aroma release in terms of quantity but also in terms of quality. **The fruitiness in the Natuferm Fruity wine is significantly preferred** to the control by more than 1%.

The sensory character of the wine made with **Natuferm Fruity** is improved as a result of the tasting. This wine is preferred due to the quality of red fruit aromas and varietal characteristics of Syrah wines. **With Natuferm Fruity the wine is less bitter and has more freshness, for a better expression of the aroma.**



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.

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.

### OENOBRANDS SAS

Parc Agropolis II - Bât 5  
2196 Boulevard de la Lironde  
34980 Montferrier sur Lez - France  
RCS Montpellier - SIREN 521 285 304  
info@oenobrand.com  
www.oenobrand.com

DISTRIBUTED BY: