

THE NUTRIENT TO ENHANCE WINE INTENSITY AND COMPLEXITY

Natuferm® Intense is a yeast derivate (*Saccharomyces cerevisiae*) naturally rich in amino acids, vitamins, zinc and magnesium. During fermentation, it allows for the production of wines recognised for their remarkable intensity and complexity.

PROPERTIES

- Enhances aromatic intensity and complexity by liberating large quantities of esters and acetates during the alcoholic fermentation.
- Enriches the wine with ethyl esters, aromas that are stable over time and synonymous with preservation of fruit characters in wine.
- Enhances complexity on the palate, as if the wine had been aged on lees.
- Suitable for barrel fermentation.
- Ensures regular fermentation kinetics due to the uniform growth of biomass. This avoids nutrient deficiencies and therefore stuck ferments.

COMPOSITION

Unique blend of:

- Inactivated yeast naturally rich in magnesium and zinc: 54 %
- Autolysed yeast: 46 %.

DOSE & INSTRUCTIONS FOR USE

- **Dose:** 40 g/hL
- Add **Natuferm Intense** to the must, just after yeast inoculation.
- Before use, prepare a suspension of **Natuferm Intense** in 10 times its weight of water or 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 AND 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).

Wines fermented with Natuferm Intense are judged to be complex, round, and mature, as if they had been aged on lees.

The Muscat vinified with **Natuferm Intense** is richer in aroma compounds than the control vinified without nutrient addition (**Figure 1**), contributing to the complexity of the finished wine. Its higher ethyl ester content gives it greater aromatic longevity.

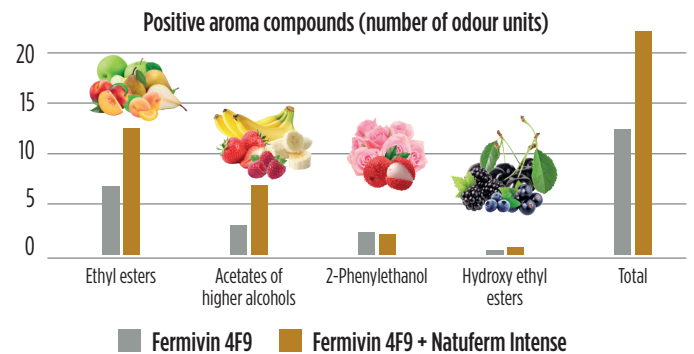


Figure 1. Muscat 2020 (Crea Asti, Italy) - Aromatic impact of Natuferm Intense. YAN in the must of 130 mg/L.

As for the Pinot Noir with **Natuferm Intense** (**Figure 2**), it shows more intense aromas, notably red fruit and jammy fruit notes, and fewer vegetal notes.

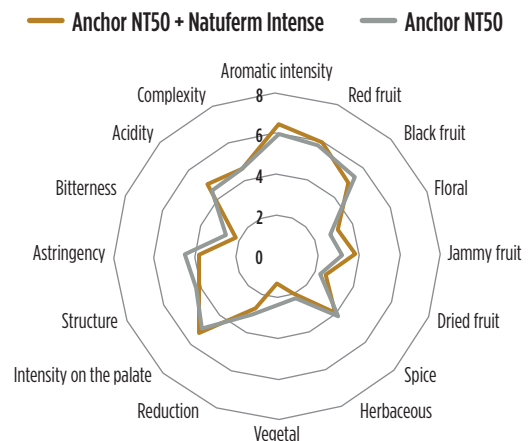


Figure 2. Pinot Noir 2021 (Bragato Research Institute, New Zealand) – Organoleptic impact of Natuferm Intense at 40g/hL (initial YAN: 220 mg/L).

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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