



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

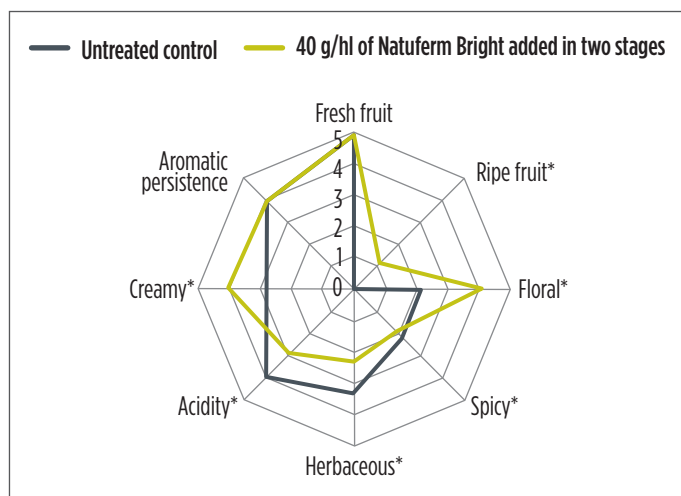
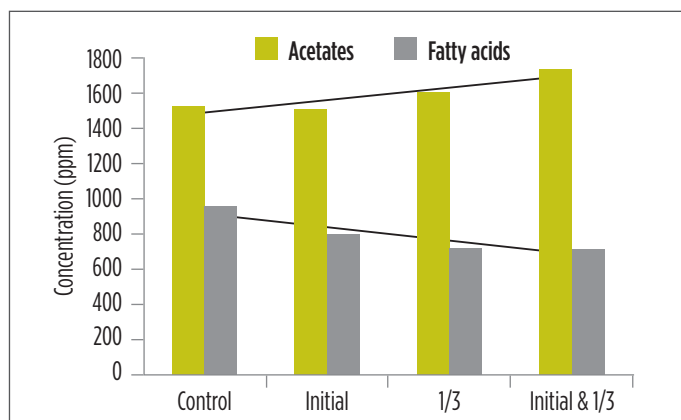
- **Dose:** 30-40 g/hl
- **Instructions of use:** Suspend **Natuferm Bright** in 10 times its weight in must.
- **When to add:** The addition of Natuferm Bright in two times, in the beginning then one third of fermentation (at density > 1060), allows an increase significant fruity wine. In parallel, the level of linear fatty acids short chain (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 at one time to inoculation may result in a stronger thiol release.

PACKAGING AND STORAGE

- 1 kg: hermetically sealed, multilayer laminated bags
- 10kg: aluminium bag in cardboard box
- 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.

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.



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 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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