



Stimula

Sauvignon blanc

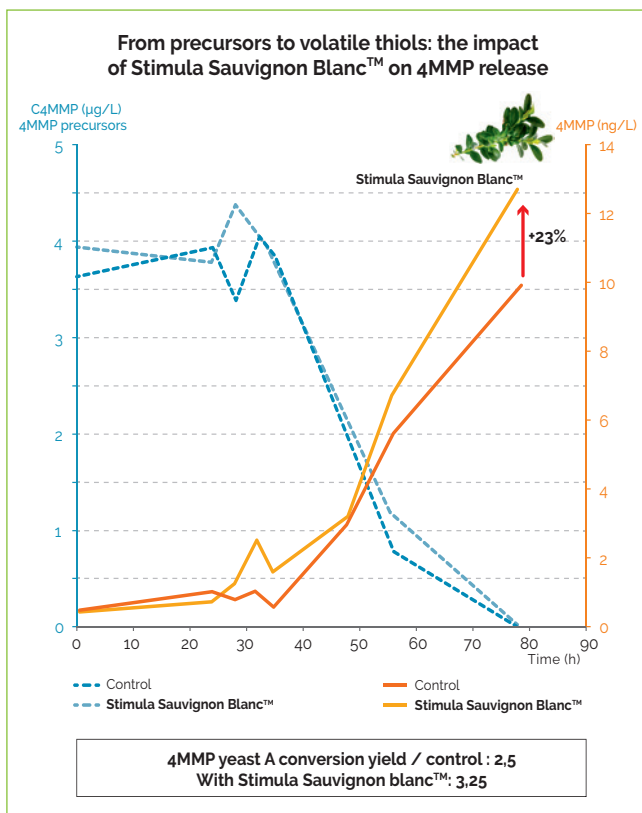
Description

Stimula™ is a new range of 100% yeast autolysate products formulated to supply the optimal levels of aminoacids, sterols, vitamins and minerals known to optimize the aromatic yeast metabolism.

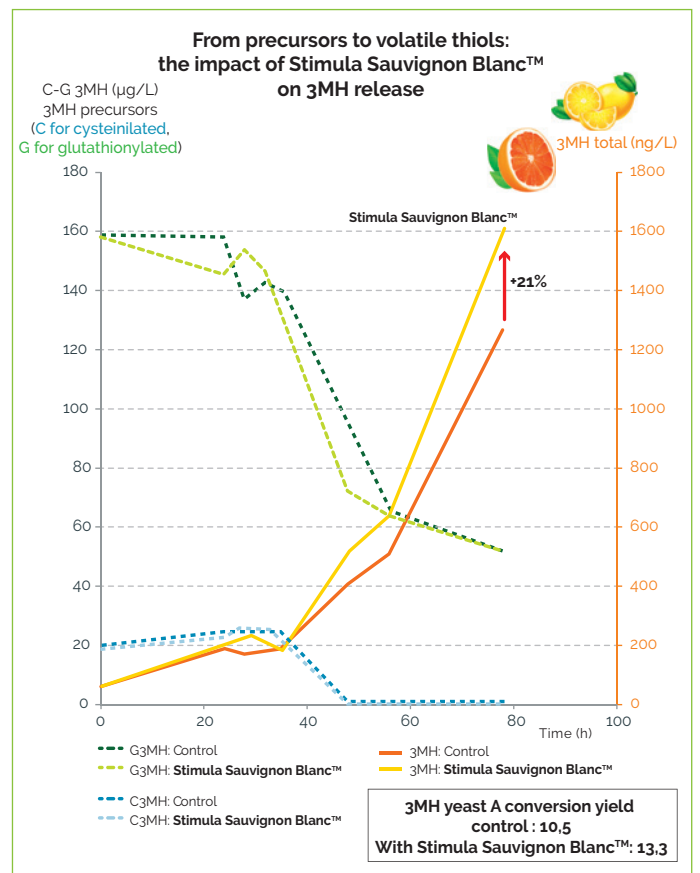
Stimula Sauvignon blanc™ is an organic nutrient particularly rich in panthotenate, thiamin, folic acid and zinc and manganese in order to optimize the uptake of 4MMP and 3MH precursors and their bioconversion to volatile thiols.

Together with our knowledge of yeast metabolism and with recent results from our research partners, we have defined the optimal moment to add **Stimula Sauvignon Blanc™**. As the uptake of thiol precursors occurs in the very early stage of fermentation, the addition of **Stimula Sauvignon Blanc™** at the very beginning of the fermentation will enhance the optimal elements to be taken up by the yeast and their bioconversion to volatile thiols, avoiding any repression and increasing the transporter's efficiency.

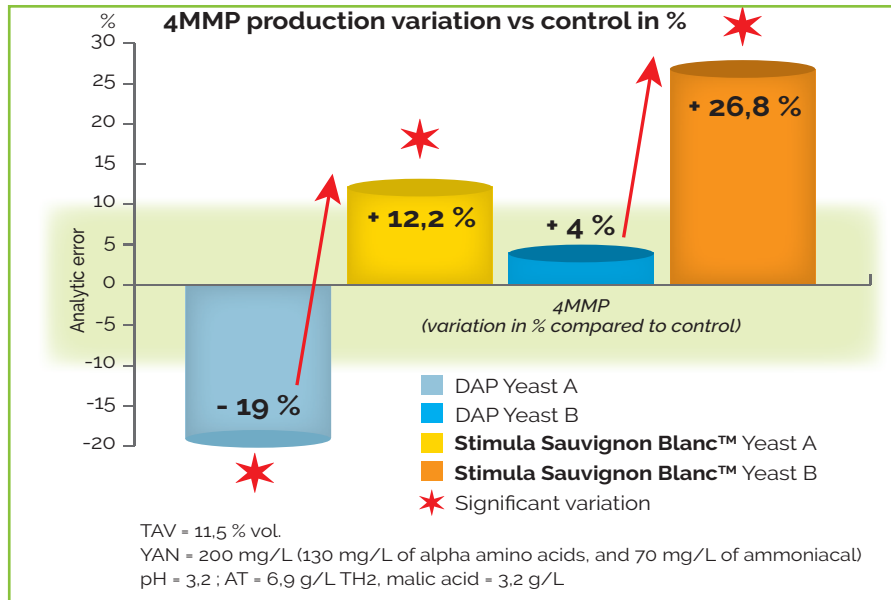
Application and results



Trial on a Sauvignon blanc wine (Loire, France) DAP vs **Stimula Sauvignon Blanc™** added at 40 g/hL at the beginning of alcoholic fermentation. Dotted curves represent the uptake of the 4MMP precursors and solid curves the release of 4MMP.



Trial on a sauvignon blanc wine (Loire, France) DAP vs **Stimula Sauvignon Blanc™** both added at 40 g/hL at the beginning of alcoholic fermentation. Dotted curves represent the uptake of the 3MH precursors (cysteinylated in blue and glutathionylated in green) and solid curves the release of 3MH.



Comparative trial on a sauvignon blanc wine (Gers, France) DAP vs **Stimula Sauvignon Blanc™** both added at 40 g/hL at the beginning of alcoholic fermentation vs Control without any addition. Bars represent the variation in % of 4MMP measured in comparison to a control without addition (represented by the x-axis 0).

Dosage and instructions for use

- STIMULA Sauvignon Blanc™ is an organic nutrient supplying highly available amino-acids, peptides, vitamins and minerals.
- Recommended dosage is 40 g/hl added at the beginning of AF (40 g/hl brings 48 mg/L of YAN equivalent to inorganic sources).
- STIMULA Sauvignon Blanc™ should be suspended with water (1 kg STIMULA Sauvignon Blanc™ in 10 L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Packaging and storage

- 10 kg (10 x 1 kg boxes) in 10 kg box.
- Store in a cool dry place.
- Shelf-life at the recommended storage temperature is 4 years from production time.

Must YAN	Start of AF	1/3 rd way thru AF
> 200 mg/L	Stimula Sauvignon™ 40 g/hL	
125-200 mg/L	Stimula Sauvignon™ 40 g/hL	FERMAID O™ / FERMAID AT™ 10-20 g/hL
< 125 mg/L	Stimula Sauvignon™ 40 g/hL	FERMAID O™ / FERMAID AT™ 20-30 g/hL

YAN = Yeast Assimilable Nitrogen

Distributed by:

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Stimula
 Sauvignon blanc

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