



# O'BERRY™

## The organic nitrogen source

### DESCRIPTION

The unique O'BERRY™ composition provides the yeast with a totally organic nitrogen source which is easily assimilable and tested to promote the "fruity" aromatic expression of your wine.

Added at 1/3 of the way through alcoholic fermentation, O'BERRY™ supplies amino acids at the ideal moment for the yeast to use them and maximize the production of these aroma compounds.

O'BERRY™ promotes more esterification of certain compounds into aromatic molecules than an addition of mineral nitrogen.

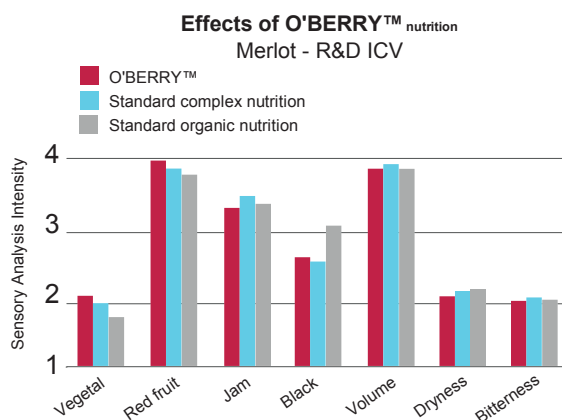
By gently and progressively liberating amino acids and small peptides, O'BERRY™ reduces the yeasts' production of negative sulphur compounds during AF: it thus limits organoleptic deviations, which could mask the positive attributes of your grapes.

The amino acids in must, like those supplied by O'BERRY™, are used by yeast biomass to renew its internal pool of nitrogen compounds. O'BERRY™ promotes the production of proteins (both structural and with enzymatic activity) together with aromatic compounds.

### BENEFITS & RESULTS

For musts with a slight or moderate nitrogen deficiency, O'BERRY™ helps ensure a complete fermentation, even under difficult conditions if one controls the other key elements (temperature etc.).

The organic nitrogen liberated by O'BERRY™ is assimilated more slowly and steadily by yeasts than nitrogen of mineral origin (DAP, DASSDA, etc.), thus ensuring balanced nitrogen uptake at the most efficient time for fermentative activity, while limiting the risks of a sudden rise in temperature. O'BERRY™ liberates primarily small peptides and contributes stress resistance factors.



- A guarantee of a 100% organic, reliable and efficient nitrogen supplement:

Selected and tested by the ICV Group's Research and Development team, who have over 30 years' experience in fermentation control.

Produced according to an exclusive production process, dried and packaged by Lallemand, one of the key players in biotechnology for the wine market.

- The choice of a natural product that is fully compliant:

Sourced exclusively from natural wine! *Saccharomyces cerevisiae* yeasts that have not undergone any genetic manipulation.

## INSTRUCTIONS FOR OENOLOGICAL USE

**Recommended dosage:** 1kg sachet for 25 hL.

- Suspend in 10 times its weight of water or must and add to the must during alcoholic fermentation.
- Based on the trials carried out by ICV and Lallemand, we recommend adding O'BERRY™ in a single dose of at least 40 g/hL a 1/3 of the way through fermentation. If the dose turns out to be insufficient to fill the nitrogen deficiency, supplement with FERMAID E BLANC™ (for rosé) or FERMAID E™ (for red) between 1/3 and 1/2 of the way through AF.

## PACKAGING AND STORAGE

- Available in 1kg.
- Store in a cool dry place.
- To be used once opened.

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. June 2022.



WINE  
YEASTS



WINE  
BACTERIA



NUTRIENTS  
/PROTECTORS



SPECIFIC  
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original *by culture*

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**Visionary biological solutions** - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.