



Stimula™ Cabernet

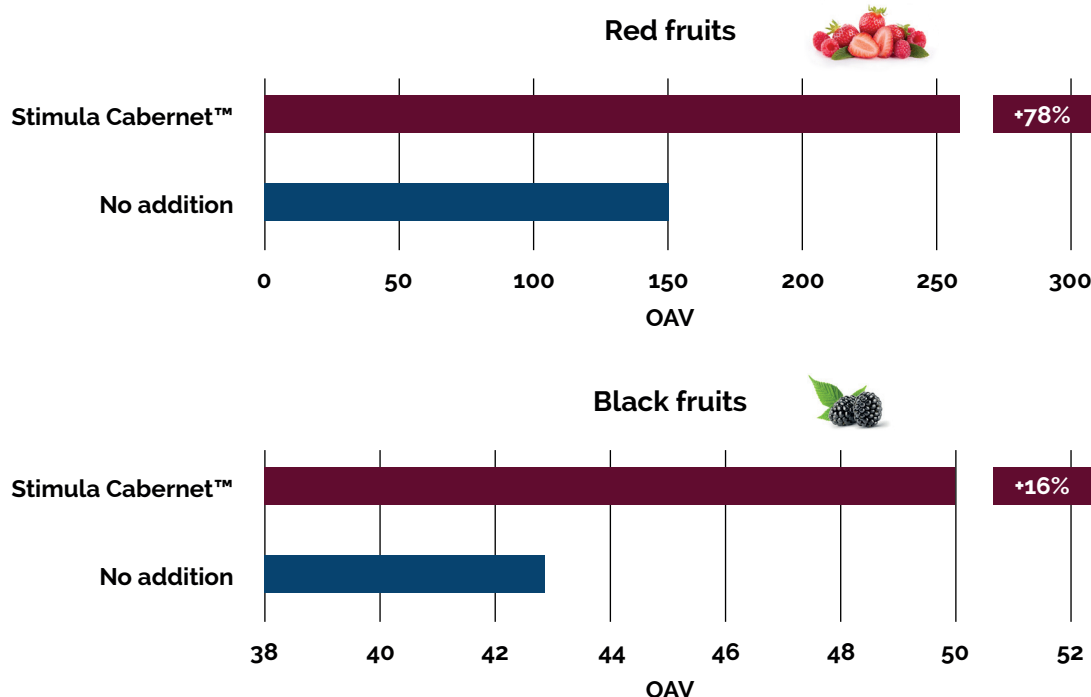
Increases the release of fruity character and limits reductiveness.

ORIGIN AND APPLICATION

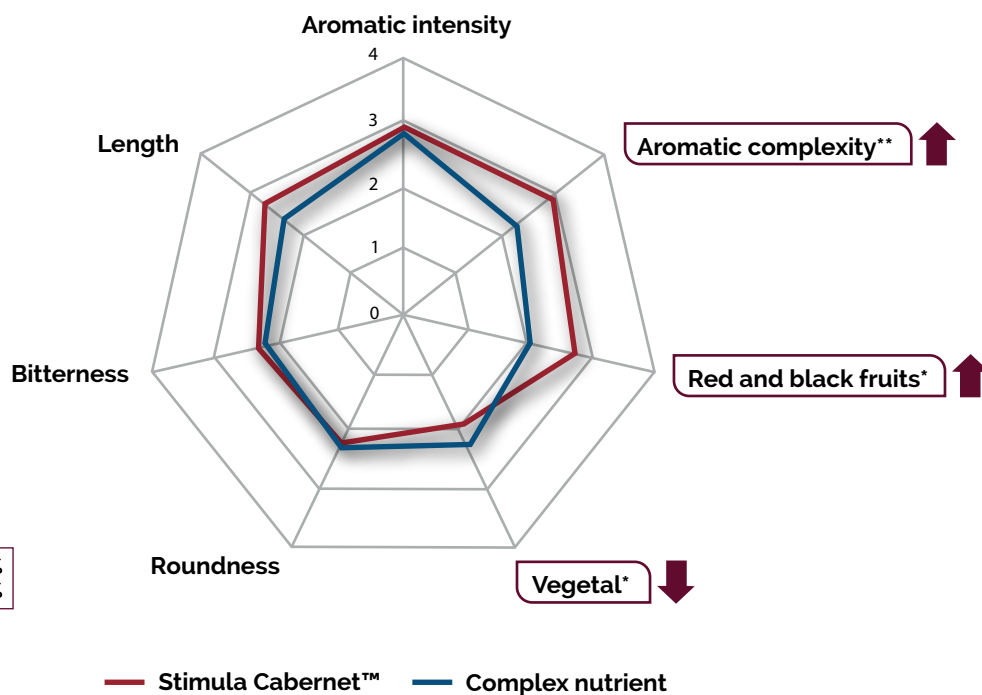
Stimula™ is a new range of 100% yeast autolysate products developed to supply the optimal levels of organic nitrogen sources in order to optimize the yeast metabolism and to promote the aromatic profile of different grape varieties.

Stimula Cabernet™ is particularly rich in different nitrogen sources (especially small peptides), vitamins (biotin) and minerals (magnesium, zinc). Through our knowledge of yeast metabolism and with recent results with our research partners, transporters of small peptides (dipeptides and tripeptides) have been identified. In the presence of sufficient specific oligo-elements, this peptide uptake results in increased yeast ester synthesis.

The addition of **Stimula Cabernet™** at the end of the growth phase enhances yeast metabolism of aroma biosynthesis. This over-expression of the fruity aromatic potential also leads to a reduction in vegetal character. The well-balanced nutrition provided by Stimula Cabernet™ reduces yeast stress throughout the alcoholic fermentation (AF).



- Aromas index based on Odor Activity Value (OAV).
- Comparative trial on a Cabernet sauvignon wine (Bordeaux, France, 2019) no addition vs Stimula Cabernet™ added at 40 g/hL at 1/3rd of AF.
- Must analysis: sugar content = 238 g/L - YAN = 218 mg/L - pH = 3.46.



- Sensory analysis conducted by an expert panel (March 2020, 15 tasters).
- Comparative trial on a Cabernet sauvignon wine (South Africa, 2019) complex nutrient vs Stimula Cabernet™, both added at 40 g/hL at 1/3rd of AF.
- 10 out of 15 tasters preferred the wine fermented with Stimula Cabernet™.

DOSAGE AND INSTRUCTIONS FOR USE

- **Stimula Cabernet™** is a nutrient supplying highly available amino acids, peptides, vitamins and minerals.
- Recommended dosage is 40 g/hL added at 1/3rd of AF.
- **Stimula Cabernet™** should be suspended with water (1 kg **Stimula Cabernet™** 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.

Must YAN*	Start of AF	1/3rd of AF
>200 mg/L		Stimula Cabernet™ 40 g/hL
125-200 mg/L	Fermaid™ O 10-20 g/hL	Stimula Cabernet™ 40 g/hL
<125 mg/L	Fermaid™ AT 10-20 g/hL	Stimula Cabernet™ 40 g/hL

PACKAGING AND STORAGE

- 10 kg (10 x 1 kg bags) and 10 kg box.
- Store in a dry environment below 25°C.
- Shelf-life at the recommended storage temperature is 4 years from production time.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE YEASTS



WINE BACTERIA



NUTRIENTS / PROTECTORS



SPECIFIC INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture