REDULESS™

SWYT™ Process
Specific Wine Yeast Treatment process

To refresh your wine reduction of sulphur off-flavors

DESCRIPTION

REDULESS™ is a unique specific inactivated yeast product with immobilized copper developed to reduce sulphur off-flavors and improve wine quality. Wine can frequently contain volatile sulphur which are responsible of off-flavors compounds. This leads to strong negative assessment by consumers and depreciation of the wine.

REDULESS™ reduces levels of *Hydrogen Sulphide, Diethyl Sulphide, Dimethyl Sulphide, Mercaptan* and other sulphur related off-flavors in wine.

REDULESS™ enhances overall quality and fruity character of the wine by reducing its sulphur off-flavors. The mouthfeel character is also improved.

REDULESS™ can be used on red, white and rosé wines.

REDULESS™ contributes to colloidal stability. REDULESS™ is a specific inactivated yeast; it contains polysaccharides, amino acids and minerals.

BENEFITS & RESULTS

Reduction of the compounds responsible for sulphur off-flavors without copper residues

REDULESS™ leads to a significative decrease of the compounds such as dimethyl-sulfure or diethyl-sulfide responsible for sulphur off-flavors, as shown in figure 1. In parallel, a particular attention was paid in all our trials on the residual copper, and thanks to the immobilized status of copper (active compound) in REDULESS™, it is minimal, which is not the case with other copper-based treatments like copper citrate (figure 2).

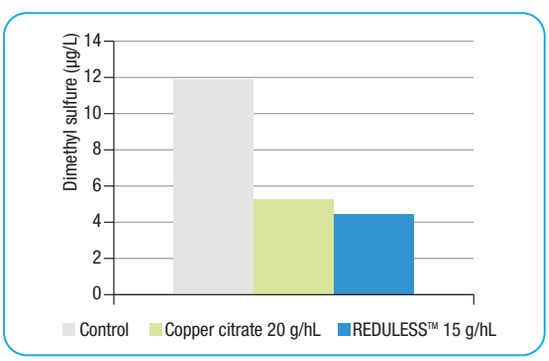

Figure 1: Dimethylsulfure concentrations (µg/L) on control Merlot wine treated with copper citrate compared to REDULESS™

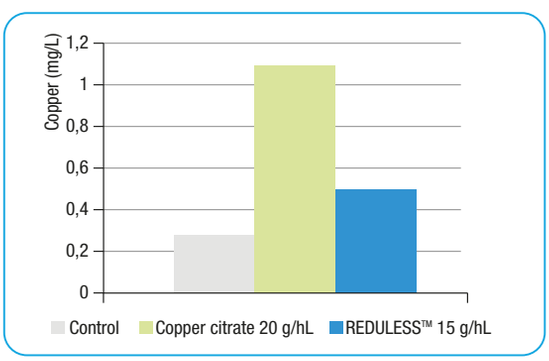

Figure 2: Residual copper (µg/L) on control Merlot wine treated with copper citrate compared to REDULESS™

OMRI LISTED
For Organic Use

OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

Positive impact on the overall sensory quality of wines

Figure n°3 and n°4 illustrate the lower perception of negative attributes and the better balance of wine aromatic expression on the treated wines compared to the control.

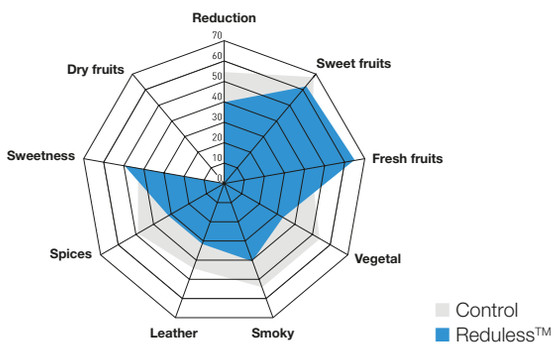

Figure 3:
Sensory profile of Tempranillo wine before and after application of REDULESS™.

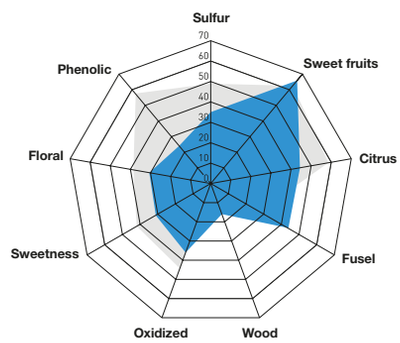

Figure 4:
Sensory profile of Viura wine before and after application of REDULESS™.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 10 to 30 g/hL (0.8 to 2.4. lb per 1000 U.S gallon) depending on the benefits desired.

- REDULESS™ should be suspended in water (2.5 kg REDULESS™ in 25L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.
- Make sure that the product is well mixed with juice/wine.
- Contact time should be from 3 to 5 days before racking and optional filtration.
- **It is always better to test the product at laboratory scale prior to usage**.
- Add to the must/wine towards the end of alcoholic fermentation.
- REDULESS™ is a specific inactivated yeast; thus it contains naturally amino acids and minerals. So REDULESS™ also contributes to the nutritional content available for yeast even though it does not replace the regular nutrition program.

PACKAGING AND STORAGE

- 10 kg (4 x 2.5 kg bags) and 10 kg (10 x 1 kg bags).
- Store in a cool dry place.
- To be used once opened.

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