

REDULESS™

To refresh your wine reduction of sulphur off-flavors

DESCRIPTION

Produced with our specific SWYT™ process, REDULESS™ is a unique specific inactivated yeast 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.



BENEFITS & RESULTS

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

REDULESS™ leads to a significant decrease of the compounds such as dimethyl-sulfide 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 due 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).

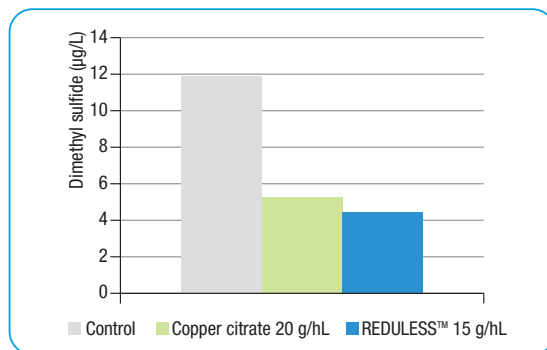


Figure 1: Dimethyl sulfide concentrations (µg/L) on control Merlot wine treated with copper citrate compared to REDULESS™

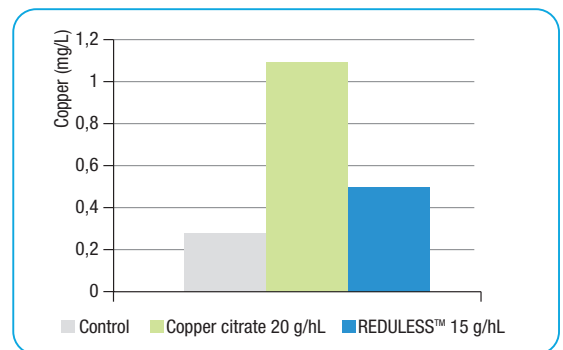


Figure 2: Residual copper (µg/L) on control Merlot wine treated with copper citrate compared to REDULESS™

SWYT™ Process
Specific Wine Yeast Treatment process

SWYT™ (Specific Wine Yeast Treatment): A LALLEMAND specific thermic inactivation process to preserve cell wall structure to release low molecular weight compounds.

Positive impact on the overall sensory quality of wines

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

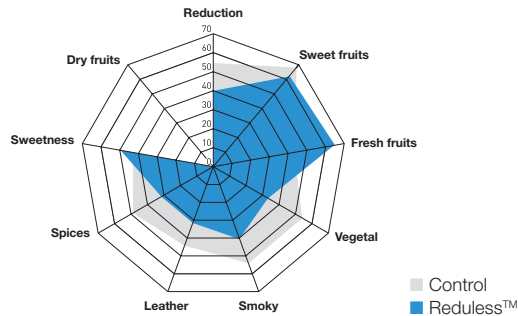


Figure 3:
Sensory profile of Tempranillo wine
before and after application of REDULESS™.

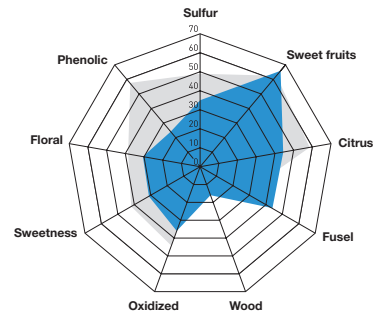


Figure 4:
Sensory profile of Viura wine before and after
application of REDULESS™.

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 containing naturally amino acids and minerals. So REDULESS™ provides a minor supply of nutrients, but does not replace the regular yeast nutrition program.



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.

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.

Distributed by:

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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. May 2024.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture