



WHITE STYLE™

A unique combination of pectinase enzymes and specific inactivated yeasts for white must treatment

DESCRIPTION

WHITE STYLE™ has been developed by Lallemand's Research and Development group for use in white must treatment prior to alcoholic fermentation. WHITE STYLE™ facilitates clarification and filterability while allowing more control of aromas release and stabilization. Additionally, white wines treated with WHITE STYLE™ benefit from increased aromatic complexity, more balanced mouthfeel and a longer shelf-life.

WHITE STYLE™ is a unique pectinase with beta-glucosidase side activities that is blended with specific non-genetically modified oenology strain of *Saccharomyces cerevisiae* selected, inactivated and produced to optimize its content in polysaccharides and antioxidant peptides (glutathione, see chart).



BENEFITS & RESULTS

White skin contact maceration 6 – 12 hours before pressing to allow for a better and gentler aromatic precursor and juice extraction as well as a fast juice settling after pressing. This treatment results in the improved expression and protection of varietal aromatic compounds and color in white wines. When WHITE STYLE™ is used for white skin maceration good results are obtained in aromatic white varieties, such as Sauvignon, Riesling and Pinot Gris.

The increase of Glutathion (GSH) in wine is correlated with increased shelf-life due to antioxidative properties.

	Control	+GSH 10 mg/L
😊 3MH (ng/L)	320	445
😞 2AAP (ng/L)	215	125
😞 OD 420 nm	0.203	0.136

Effect of GSH addition to a Sauvignon wine. Analysis 3 years after GSH addition to the wine. 3MH: 3mercaptohexanol; 2AAP: 2aminoacetophenone. From Dubourdieu et al.



INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 30 g/hL.

- WHITE STYLE™ should be added at the beginning of alcoholic fermentation. Best results are achieved when WHITE STYLE™ is added to crushed white grapes although it may also be added to juice after pressing.
- Note: when adding WHITE STYLE™ to crushed grapes for skin contact maceration allow 6 - 12 hours skin contact at 16 - 10 °C.
- Suspend WHITE STYLE™ in 10 times its weight of water or must and mix before being added to the must to be treated.

PACKAGING AND STORAGE

- 2.5 kg sealed alu foil bags.
- 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. April 2022.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
YEAST DERIVATIVES



ENZYMES



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Original *by culture*

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