



VIN STYLE™

A unique combination of cellulase beta-glucanase enzyme and specific inactivated yeasts for lees aging

DESCRIPTION

VIN STYLE™ has been developed for use at the end of alcoholic fermentation in wines, to facilitate clarification and filterability allowing more control of yeast autolysis.

VIN STYLE™ is a beta-glucanase enzyme sourced from GRAS approved *Trichoderma* 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. This combination results in the synergistic autolysis of yeast cell walls, resulting in a faster and more complete release of polysaccharides, amino acids and peptides in the wine.

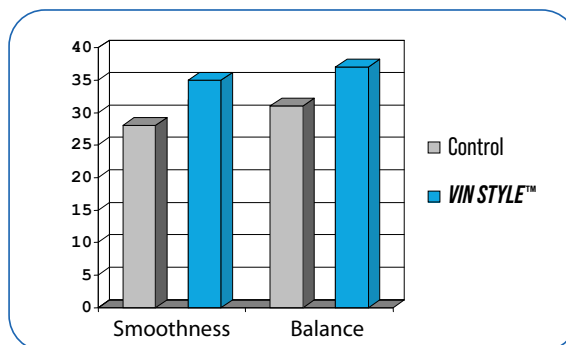


BENEFITS & RESULTS

Use VIN STYLE™ in:

Wine applications	Treatment length	Comments
SS Tank Aging	3 weeks minimum	Improved longevity and increased mouthfeel, mix 1 time per week to homogenize
Barel Aging	6 weeks average	Improved longevity and increased mouthfeel, use in synergy with batonnage

VIN STYLE™ has been developed by LALLEMAND's Research and Development group. It was tested in wineries and institutes on different white grape varieties such as Chardonnay and Moscato in France, Spain and Italy.



Tasting notes on Garganega wines at University of Asti (Italy).
VIN STYLE™ used at 30 g/hL Contact 5 weeks.



INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 20 g/hL

- VIN STYLE™ should be added after alcoholic fermentation, after racking off of heavy lees, and before malolactic fermentation. Release of cell wall components following action of VIN STYLE™ will also benefit malolactic fermentation kinetics.
- Suspend VIN STYLE™ in water or must (1 kg per 10 L) and mix before adding to the must.

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
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