

PURE-LEES™ LONGEVITY

A selected specific inactivated yeast to protect wine against oxidation during storage / aging

DESCRIPTION

As soon as alcoholic fermentation (AF) is complete, wine becomes very sensitive to oxygen. Oxidation mechanisms are responsible for the loss of fruit aromas and the appearance of heavy notes.

Produced with our specific SWYT™ process, PURE-LEES LONGEVITY™ is a specific inactivated yeast developed in collaboration with INRAe Montpellier in order to provide a tool to help wine resist oxidation during storage and aging.

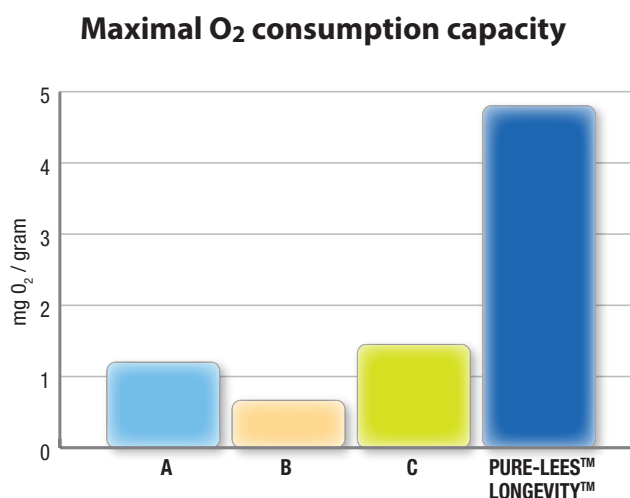
PURE-LEES LONGEVITY™ relies on a high dissolved oxygen consumption capacity.



BENEFITS & RESULTS

Since 2008 different specific yeasts derivatives were evaluated in order to establish their capacity to consume oxygen, first at lab-scale using a standard protocol to characterize the oxygen consumption (maximum capacity and speed) in both model-wine solution and real wines; then at pilot-scale to evaluate the impact of the treatment in terms of wine protection against oxidation. Based on this experience, we selected the best candidate in order to develop PURE-LEES LONGEVITY™, a specific inactivated yeast with a high dissolved oxygen uptake capacity.

Figure 1: Evaluation of the maximal oxygen consumption of several inactivated yeasts – characterization using a standard protocol in a model-wine solution



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.

Several trials undertaken at pilot and winery scale have shown that PURE-LEES LONGEVITY™ helps protect color and aromas from oxidation (more efficiently than SO₂ under these experimental conditions):

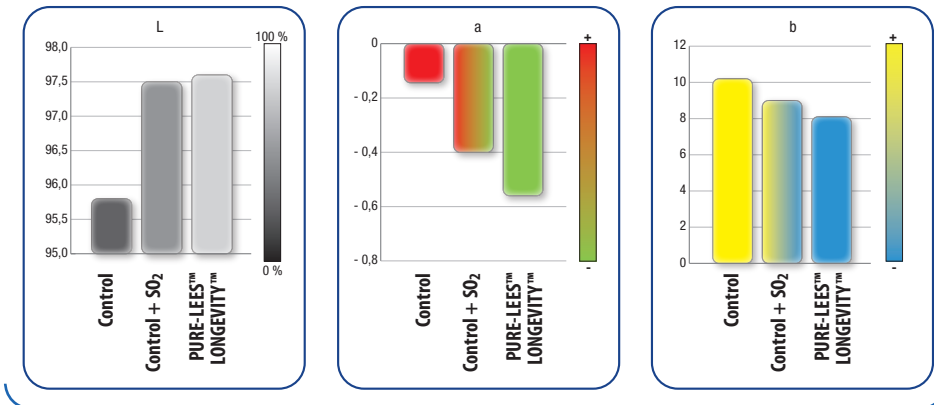


Figure 2: Sauvignon Blanc wine trial comparing of Control vs. SO₂ addition (60 ppm) vs PURE-LEES LONGEVITY™ (40 g/hL): Color evaluation (CieLAB) after 5 months of aging

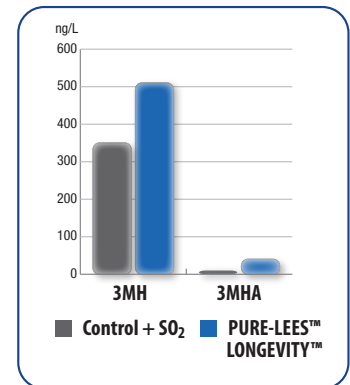


Figure 3: Sauvignon blanc wine trial comparing SO₂ addition (60 ppm) vs PURE-LEES LONGEVITY™ (40 g/hL): Thiols evaluation after 5 months of aging.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 20 to 40 g/hL (1.7 to 3.4 lb per 1000 U.S gallon).

- Time of contact depends on your ageing process time (from 1 to 9 months).
- Suspend in 10 times its weight of water or must and add to the must towards the end of alcoholic fermentation.
- Mix well for a quick and optimized impact.
- Pure-lees longevity is a specific inactivated yeast and thus so PPL provides a minor supply of nutrients, but does not replace the regular yeast nutrition program.

PACKAGING AND STORAGE

- 1 kg sealed alu foil 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

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com