



PURE-LEES LONGEVITY™

SWYT™ Process
Specific Wine Yeast Treatment process

A new 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.

PURE-LEES LONGEVITY™ is a specific inactivated yeasts developed in collaboration with INRA 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.

In collaboration with **INRAE**

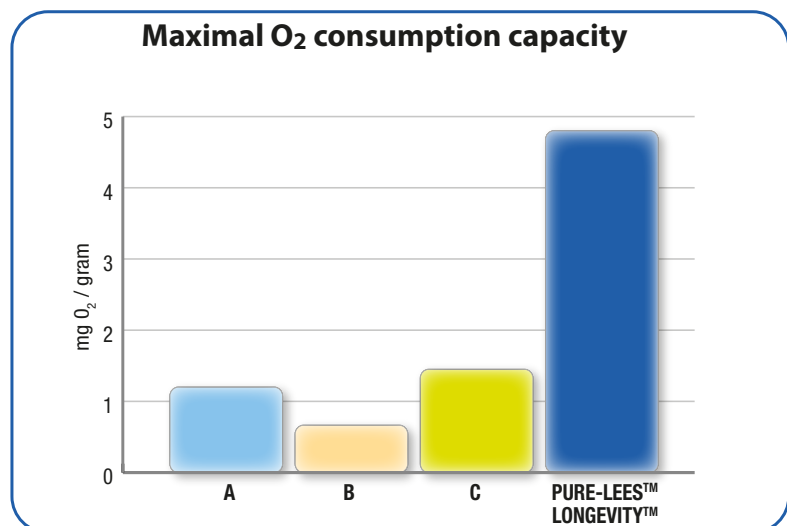


BENEFITS & RESULTS

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 fine-tuned the best candidate in order to develop PURE-LEES LONGEVITY™, a specific inactivated yeast with a high dissolved oxygen uptake capacity.

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

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





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

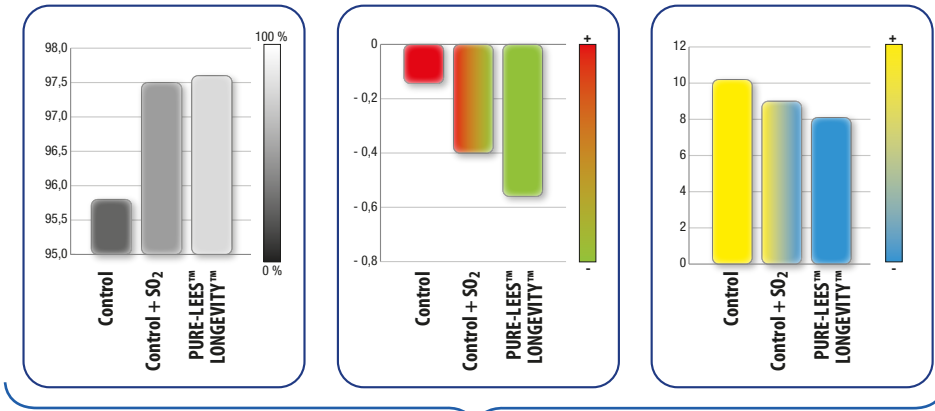


Figure 2: Sauvignon Blanc wine trial comparing of Control vs. SO₂ addition (60 ppm) vs PURE-LEES LONGEVITY™ (40 g/hL): Color evaluation after 5 months of aging

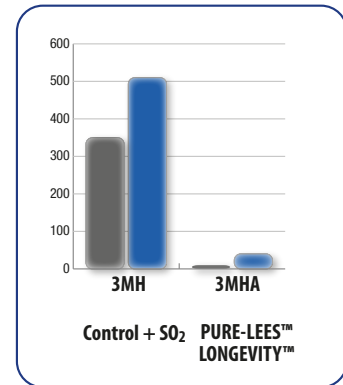


Figure 3: Sauvignon blanc wine trial comparing SO₂ addition (60 ppm) vs PURE-LEES LONGEVITY™ (40 g/hL): Thiols evaluation after 5 months of aging.

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; thus it contains naturally amino acids and minerals. So PURE-LEES LONGEVITY™ also contributes to the nutritional content available for yeast even though it does not replace the regular nutrition program.

PACKAGING AND STORAGE

- 1 kg sealed alu foil bags.
- Store in a cool dry place.
- To be used once opened.



PURE LEES LONGEVITY™ is patented in Europe (n°2 247 205 B1), France (n°08/50421), and International (n°WO2009095587A1).

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



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture