



PUNCHY™

Enhance the “exotic fruit” character of your rosé and white wines

DESCRIPTION

Produced with our specific GSH+™ process, PUNCHY™ is a specific inactivated yeast with guaranteed glutathione levels suitable for making white and rosé wines. Its main benefit is to optimize your wines' sensory profile by promoting full aromatic expression in exotic and citrus fruit profiles.

Whether used during winemaking or aging, PUNCHY™ helps improve your wines' aromatic intensity and gives them lasting organoleptic qualities.

In “exotic fruit” profiles requiring specific winemaking process (choice of grapes, protection against oxygen as soon as they are harvested, subtle fermentation conditions, careful racking, aging and bottling), PUNCHY™ provides a special touch that makes all the difference!



BENEFITS & RESULTS

Positive effects on the sensory profile

PUNCHY™ yeast has been developed for “exotic fruit” white and rosé wines, in which aromatic quality and intensity are the most important characteristics.

PUNCHY™ protects and stabilizes aromatic compounds as soon as they are produced or released during fermentation.

With its readily available, naturally high reduced glutathione content, PUNCHY™ promotes freshness while limiting the risk of sensitive aromatic compounds being oxidized.

At the same time, polysaccharides and other soluble fractions in PUNCHY™ yeast stabilize these aromas and improve the sensations of volume and freshness on the palate.

Positive effects on the sensory profile

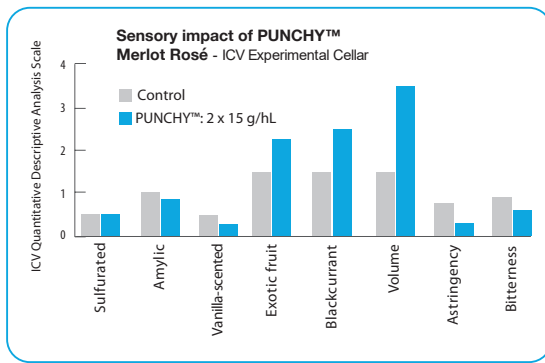
PUNCHY™ is quick and easy to use: mix it with a few liters of the wine or must to be treated and put this mixture back into the vat.

Yeast activity during alcoholic fermentation is enough to maintain PUNCHY™ in suspension and speed up natural autolysis. This releases valuable compounds from the whole yeast, including naturally present glutathione.

Regular stirring during the first few days of aging helps PUNCHY's autolysis. You also save time compared to working with standard light lees since the first results are noticeable after a few days.

GSH+™ Process
Glutathione optimized process

GSH+™ (Glutathione Optimized Process): An innovative LALLEMAND specific inactivation process to maximize the natural synthesis of glutathione to obtain a higher content of soluble reduced glutathione in the final product.



Long-term stability

Compounds released during PUNCHY's autolysis have a role in long-term stabilization.

Yeast glutathione and polysaccharides thus improve your wines' longevity.

PUNCHY™ is a technological aid in the "intense and fruity" rosé and white wine market segment.

It helps limit the risk of wines developing too quickly.

PUNCHY™ is also

- An enological *Saccharomyces cerevisiae* yeast isolated and selected by the ICV's R&D team, which has over 30 years' experience in selecting winemaking yeasts!
- A natural product that is fully compliant with EU regulations, the OIV Enological Codex and FAO food standards.

INSTRUCTIONS FOR OENOLOGICAL USE

Add two separate 15 g/hL doses:

1. At yeasting (just before or just after).
 2. In the infeed vat, when racking at the end of alcoholic fermentation.
- Suspend in 10 times its weight of water or must and add to the must at the beginning of alcoholic fermentation.

PACKAGING AND STORAGE

- 1 kg and 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



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