



PURE-LEES DELICACY™

HPH™ Process
High Pressure Homogenizer

A new selected specific inactivated yeast to enhance the delicacy of red wines

DESCRIPTION

PURE-LEES DELICACY™ is a new specific inactivated yeast developed and produced from an innovative process called High Pressure Homogenization (HPH™). This mechanical process leads to the disruption of wine yeast cells to maximize the interaction capacity of yeast constituents with the wine matrix.

PURE-LEES DELICACY™ corresponds to the whole disrupted biomass resulting of HPH and releases specific wine yeast constituents. It allows the formation of stable soluble complexes with phenolic compounds leading to an optimal coating of the wine tannins. Applied towards the end of the alcoholic fermentation, PURE-LEES DELICACY™ improves red wine quality by smoothing the texture without modifying the wine structure.



BENEFITS & RESULTS

PURE-LEES DELICACY™ can be used as recommended alternative to lees during a long-period of contact during weeks/months of ageing but thanks to the high interaction with wine matrix, a quick effect is observed even after several days of contact.

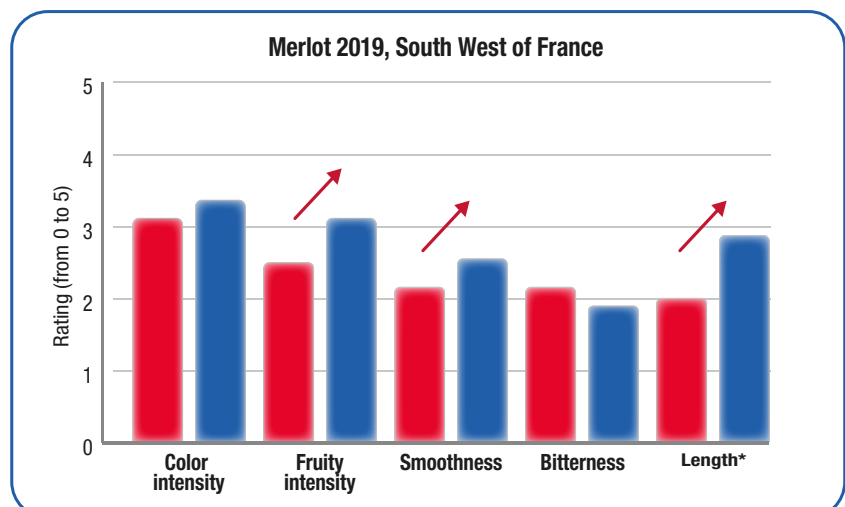
The trial presented below was set up on a Merlot 2019 from the South West of France. A sensorial analysis shows that PURE-LEES DELICACY™ contributed significantly more length and a consistent tendency for more smoothness and fruit y intensity.

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

■ Control

■ PURE-LEES DELICACY™

Sensorial analysis led by 11 judges
(PURE-LEES DELICACY™ compared to
a control with no addition)





INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 20 g/hL to 40 g/hL.

1. Time of contact: from several days to several weeks.
2. Trials on small volumes can be performed to adjust dosage and timing in relation with the wine matrix and the desired objectives.
3. Suspend PURE-LEES DELICACY™ in ten times its weight of water or wine.
4. Mix well for a quick and optimized impact.
5. Add to the wine towards the end of alcoholic fermentation.

In collaboration with



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PACKAGING AND STORAGE

- 1 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



CHITOSAN



VINEYARD
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LALLEMAND OENOLOGY

Original **by culture**