



# PURE-LEES DELICACY™

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

### DESCRIPTION

PURE-LEES DELICACY™ corresponds to the whole disrupted biomass resulting of our specific HPH™ process 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. It was developed in collaboration with INRAE Montpellier and Sup Agro.



### BENEFITS & RESULTS

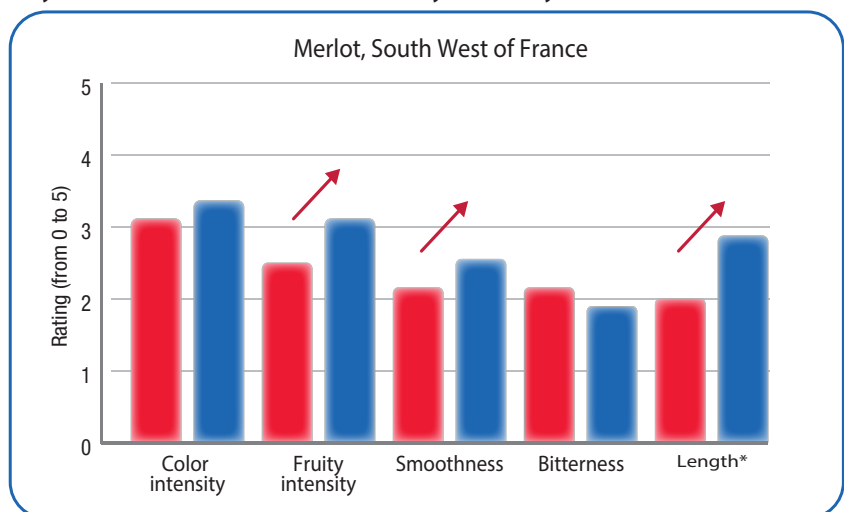
PURE-LEES DELICACY™ can be used as recommended alternative to lees during a long-period of contact during weeks/months of ageing but thanks to the high interaction with wine matrix, a quick effect is observed even after several days of contact.

The trial presented below was set up on a Merlot 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 fruity intensity.

■ Control

■ PURE-LEES DELICACY™

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



**HPH™** Process  
High Pressure Homogenizer

HPH™ (High Pressure Homogenization): An innovative LALLEMAND mechanical inactivation process leading to the disruption of wine yeast cells. The HPH process™ preserves macromolecule size and maximizes the interaction capacity of yeast constituents with the wine matrix.



## 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.

## 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  
SOLUTIONS

**LALLEMAND**

LALLEMAND OENOLOGY

Original **by culture**

[www.lallemandwine.com](http://www.lallemandwine.com)