



PURE-LEES ELEGANCY™

HPH™ Process
High Pressure Homogenizer

A new selected specific inactivated yeast to bring more elegance to red wines

DESCRIPTION

PURE-LEES ELEGANCY™ 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 ELEGANCY™ is more concentrated in insoluble fractions that allows an optimal sorption of harsh/astringent/bitter tannins. Applied towards the end of the alcoholic fermentation, PURE-LEES ELEGANCY™ allows the removal of aggressive tannins and the improvement of the wine texture quality, leading to wines with more elegance.



BENEFITS & RESULTS

PURE-LEES ELEGANCY™ can be used as a 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 just several days of contact.

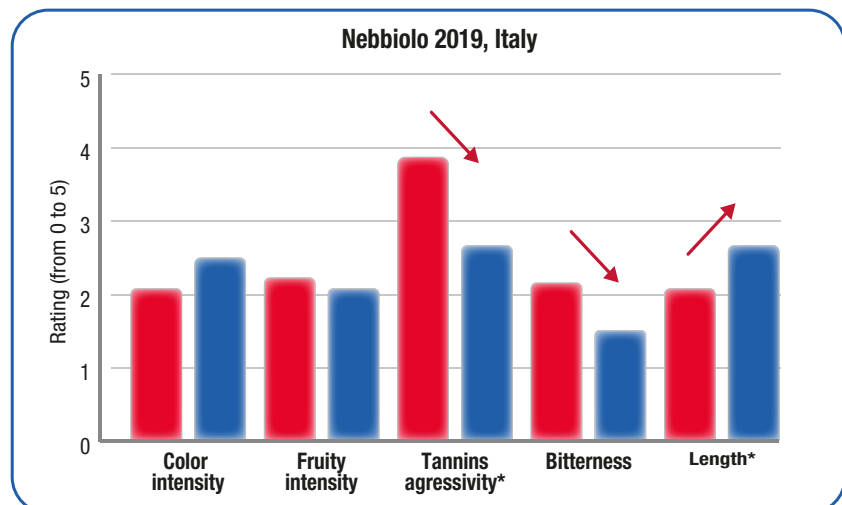
PURE-LEES ELEGANCY™ was applied in a Nebbiolo with very aggressive tannins. After two months, the tasting showed significantly less aggressive tannins for PURE-LEES ELEGANCY™ as well as a tendency for less bitterness and more length in comparison with a control.

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

■ Control

■ PURE-LEES ELEGANCY™

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





INSTRUCTIONS FOR OENOLOGICAL USE

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

1. Time of contact depends on the matrix and desired effects (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 ELEGANCY™ 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



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