



FINELY™

Yeast protein extract for a respectful wine fining

DESCRIPTION

FINELY™ is a yeast protein extract offering a natural, allergen free and vegan alternative for wine fining.

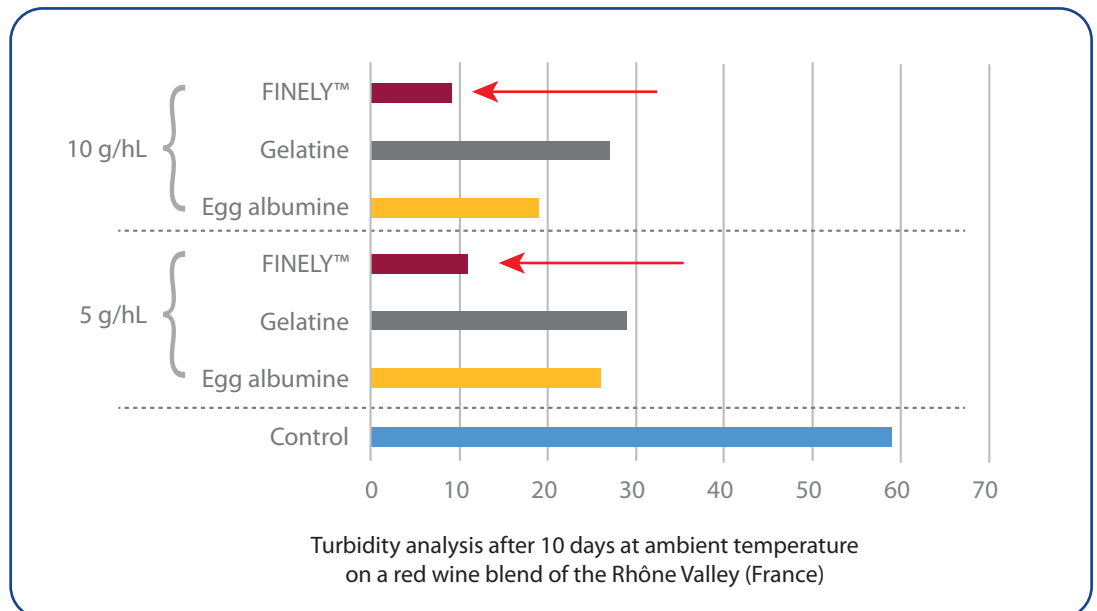
FINELY™ is produced thanks to a Lallemand specific process allowing the extraction and the preservation of yeast proteins naturally present in the intracellular content of a *Saccharomyces cerevisiae* wine yeast. The total protein content is greater than 50% of the dry product and at least 50% of them have a molecular weight greater than 15 kDa. The unique composition of FINELY™ confers outstanding characteristics suitable for a respectful wine fining.

Its micro-agglomerated form allows an homogenous dispersion for an optimal efficiency.

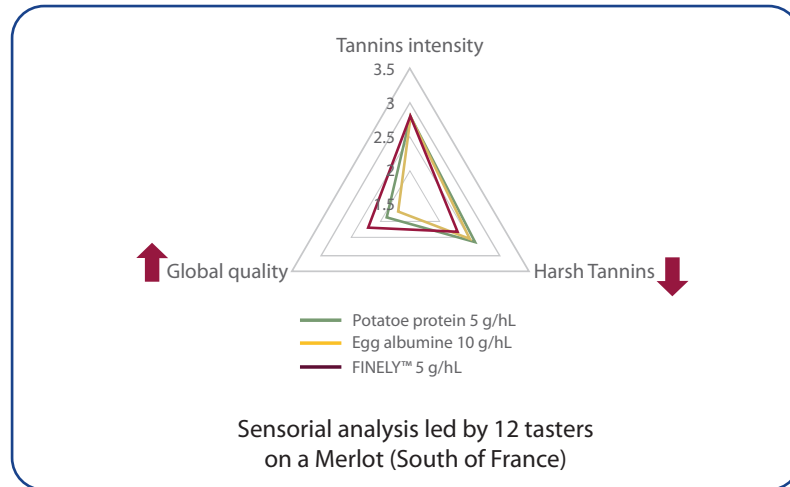


BENEFITS & RESULTS

FINELY™ ensure an efficient clarification with limited amount of lees and thus less wine loss.



FINELY™ improves the tannins perception and the global quality of red wines while preserving structure and aromas.



FINELY™ does not decrease the filterability and respects the wine color stability.

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 5 to 30 g/hL.

Trials on small volumes can be performed to adjust dosage in relation to the wine matrix. For red wines, maximum legal dosage is 60 g/hL in accordance with (CE) 606/2009.

Disperse FINELY™ in 10 times its weight of water. Add to the wine and ensure a proper homogenization through a pumping over without aeration. Rack off after sedimentation.

PACKAGING AND STORAGE

- 500 g 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