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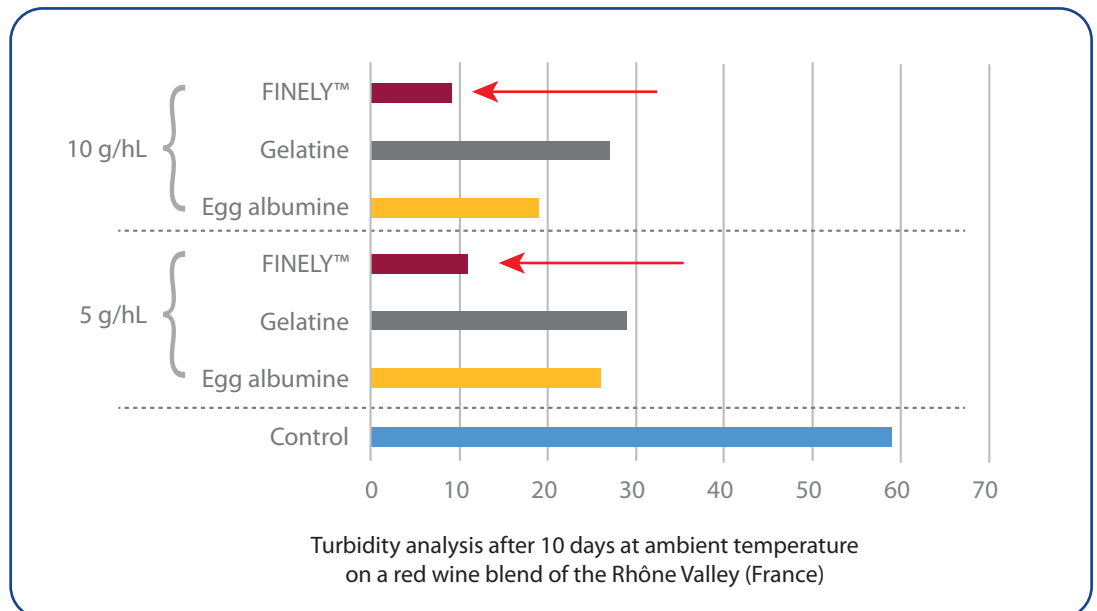
FINELY™ is produced thanks to a Lallemand specific process allowing the extraction and the preservation of yeast proteins naturally present in the intracellular content of a *Saccharomyces cerevisiae* wine yeast. The total protein content is greater than 50% of the dry product and at least 50% of them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

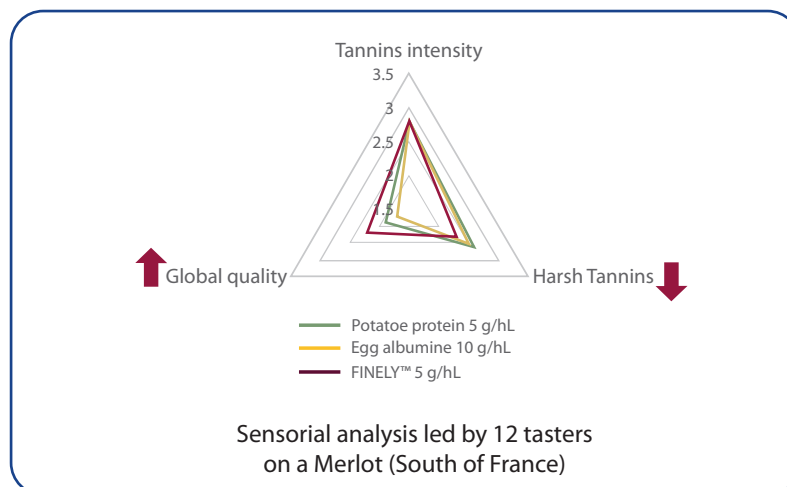Its micro-agglomerated form allows an homogenous dispersion for an optimal efficiency.

BENEFITS & RESULTS

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

Turbidity analysis after 10 days at ambient temperature
on a red wine blend of the Rhône Valley (France)

LALLEMAND

LALLEMAND OENOLOGY

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

Tannins intensity

Global quality   Harsh Tannins

— Potatoe protein 5 g/hL
— Egg albumine 10 g/hL
— FINELY™ 5 g/hL

Sensorial analysis led by 12 tasters
on a Merlot (South of France)

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

INSTRUCTIONS FOR OENOLOGICAL USE

Recommended dosage: 5-30 g/hL for red wine ; 1-5 g/hL for white and rosé wine.

Trials on small volumes can be performed to adjust dosage in relation to the wine matrix. In accordance with OIV recommendations and regulation (CE) 2019/934, maximum legal dosage is 30 g/hL for musts, white and rosé wine and 60 g/hL for red wine.

Disperse FINELY™ in 10 times its weight of water (example 500g for 5 liters 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:

WINE YEASTS   WINE BACTERIA   NUTRIENTS /PROTECTORS   SPECIFIC YEAST DERIVATIVES   ENZYMES   CHITOSAN   VINEYARD SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.

www.lallemandwine.com