



OXYVOR™

Oxidations greatest enemy

DESCRIPTION

Produced with our specific GSH+™ process, OXYVOR™ is a specific inactivated yeast, with guaranteed glutathione content, prepared specifically for the production of white and rosé wines.

Its main advantage: providing a unique level of protection against oxidation. Used very early in your process, OXYVOR™ allows you to work with reduced sulphites while retaining the essential aromatic potential of your grapes.

For such original vinifications, which require excellent know-how, OXYVOR™ is the tool you need!



BENEFITS & RESULTS

Antioxidant capacity

During white or rosé vinification with reduced or zero sulphites, initial oxidation diminishes the aromatic potential and risks browning of the juice or wine.

Naturally extremely rich in rapidly available reduced glutathione, OXYVOR™ promotes freshness by blocking oxidation chain reactions.

It thus makes it possible to work with little or no SO₂, or simply to reduce sulphite additions, while ensuring good protection in the pre-fermentation phases.

The use of OXYVOR™ offers new prospects for vinification, in particular for aromatic grape varieties, musts with a significant copper content and press fractions (where there is often little or no SO₂).

Fast results

It is quick and easy to use.

Mix OXYVOR™ with a few litres of water or must and add either to the grapes or to the juice as it comes off the press.

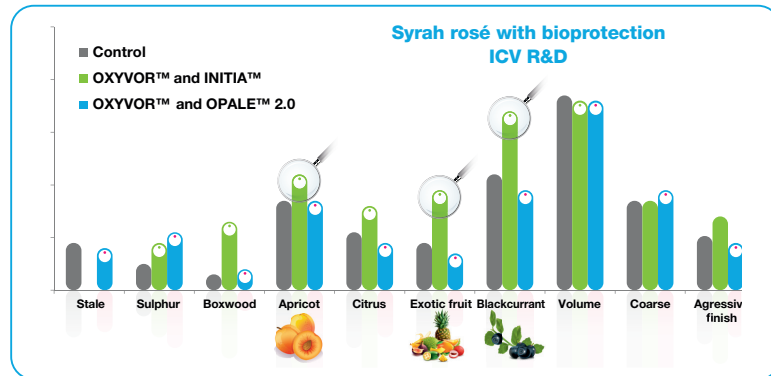
OXYVOR™ releases its reduced glutathione and all of its precursors in a few tens of minutes. It brings all its benefits when added early, ideally as soon as free juice appears.



GSH+™ (Glutathione Optimized Process): An innovative LALLEMAND specific inactivation process to maximize the natural synthesis of glutathione to obtain a higher content of soluble reduced glutathione in the final product.

Stability over time

Protection against oxidation during the pre-fermentation phases means that OXYVOR™ allows you to ferment your musts with lower sulphite levels, and thus to produce wines with lower SO₂ levels that will keep longer.



OXYVOR™ is also

- An wine *Saccharomyces cerevisiae* yeast isolated and selected by the ICV's R&D team, which has over 30 years' experience in selecting wine yeasts!
- A natural product that is fully compliant with EU regulations, the OIV Enological Codex and FAO food standards.

INSTRUCTIONS FOR OENOLOGICAL USE

OXYVOR™ is intended for use in the pre fermentation phase.

Recommended dosage: 40 g / 100 kg of grapes or per hL of must.

It can be used in two ways:

- successive additions to release glutathione at each point of oxygen ingress,
- a single addition, by adding it to the must as it comes off the press, before pumping to the heat exchangers or flotation tanks.

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.



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YEASTS



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