

# SPHÈRE EXPRESS

## YEAST PRODUCTS

**Body, length and sweetness when refining wines**

### ↓ OENOLOGICAL APPLICATIONS

**SPHÈRE EXPRESS** is a formulation rich in inactivated yeasts and specific manno-proteins. Its grain size fosters a large surface of contact between the wine and useful components of the yeast, while at the same time reducing the product's dustiness.

As a very active yeast fraction, **SPHÈRE EXPRESS** quickly enhances perceptions of roundness, fullness and length on the palate.

In addition, the absence of sulphite-reductase activities guarantees neutrality when it comes to sulphurous odours from "reduction".

Generally speaking, certain manno-proteins are liable to contribute to tartrate stabilisation.

### ↓ IMPLEMENTATION AND PRECAUTIONS OF USE

- Dosage: 5 to 20 g/hL depending on the wine, duration of contact and frequency of re-suspension.

Add to the must/wine, towards the end of alcoholic fermentation.

Thoroughly mix **SPHÈRE EXPRESS** in 10 times its weight of water or wine. Then blend into the wine, mixing by pumping over or stirring.

The first sensory results are generally interesting after the first week of contact, but **SPHÈRE EXPRESS** can also remain in the wine longer to enhance results.

**SPHÈRE EXPRESS** naturally contains amino acids, vitamins, as well as mineral and survival factors. **SPHÈRE EXPRESS** also contributes to the nutritional content available for yeasts, even if it does not replace the normal nutritional programme.

### ↓ CHARACTERISTICS

- Origin of manno-proteins and inactivated yeasts: *Saccharomyces cerevisiae*.
- Inactivated yeasts: content in organic nitrogen <9.5% of dry matter (nitrogen equivalent).
- Solid preparation containing insolubles.

### ↓ PACKAGING AND STORAGE

- 1kg bags.

To be stored in a dry, odour-free place, between 5 and 25°C. Once the sachet is open, the product must be used rapidly and cannot be conserved. Once prepared, the formulation must be used within the day.

# SPHÈRE EXPRESS

## Defining *richness* and *body*

In 2008, IOC decided to launch itself on a thorny subject – to better understand what is meant by *Body* and *Richness* in œnological terms and better grasp these tactile perceptions in the mouth. To achieve this ambition, its laboratories were helped by the Centre des Sciences du Goût et de l'Alimentation (Centre of Sciences of Taste and Food), a Dijon-based research unit renowned for the analysis and description of these sensations.

The **SPHÈRE** range emerged from this work, with formulations to meet a particular profile in wine covered by the notions of *richness* or *body*.

## ↘ Rapidity of action on sensations of *full-bodiedness*

Our studies have shown that, although the sensation of richness in red wines counts for professionals, it is less perceptible for consumers. The two groups of tasters in all cases prefer the sensation of full-bodiedness, easier to identify among taste sensations when it comes to red wines.

With white wines, richness is on the contrary well represented and associated with the notion of roundness.

Designed to contribute to these taste profiles, **SPHÈRE EXPRESS** is a yeast fraction that is particularly rich in free manno-proteins. Also made up of peptides and nucleotides, flavouring agents, it is a natural and particularly powerful lever for refining wines.

Its production process gives it a capacity to quickly release these active substances and enhance sensations of body, richness and sweetness in a limited period of time (1 to 8 weeks).

**SPHÈRE EXPRESS** is consequently an excellent compromise between inactivated yeasts for longer élevage and formulations rich in manno-proteins suited for instantaneous actions just before bottling.

## Yeast composition and its sensory benefits

### Mannoproteins:

- Body / roundness
- Aromatic persistence
- Aromatic longevity

### Nucleic acids:

- Flavouring agents

### Amino acids and peptides:

- Smoothness
- Sweetness
- Bitterness

### Minerals:

- Flavouring agents (salinity, minerality, bitterness)

