

Release Round

YEAST BIOPRODUCTS

Tartrate stabilisation, roundness and aromatic persistence.

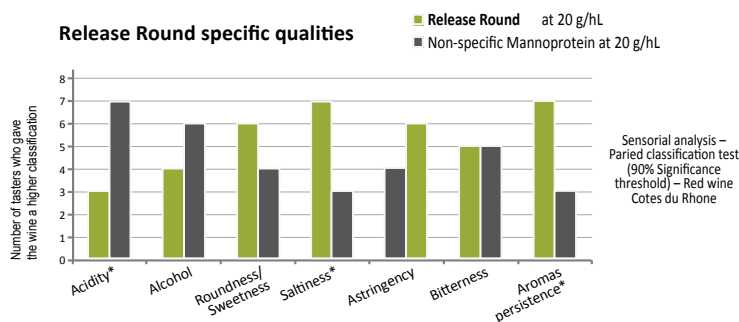
Enological applications

release Round is a preparation based on selected mannoproteins and is primarily intended to stabilise wines susceptible to tartaric precipitation. **Release Round** also helps to improve a wine's colloidal balance, increasing length in the mouth and sweetness. **Release Round** significantly reduces perceptions of acidity.

An example of **Release Round** effectiveness against potassium bitartrate crystallisation (cold stabilisation test).

	Pinot Gris 2010		Chardonnay 2011	
	Before treatment	After treatment at 10g/hL	Before treatment	After treatment at 10g/hL
Alcohol (%vol)	13,10	13,11	12,45	12,39
pH	3,38	3,39	3,12	3,10
Tartaric acid	2,57	2,60	2,89	2,92
Turbidity (NTU)	1,12	1,18	0,91	1,06
Time (hours)	Observation of crystals over time at -4,5°C			
t 1	0	0	+	0
t 3	+	0	+	0
t 5	++	0	+	0
t 10	++	0	+	0
t 15	++	+	++	0
t 20	++	+	++	0

A specific mannoprotein preparation



Release Round uses a special formula, specifically selected for its effect on colloidal balance. By comparison with other mannoproteins, it primarily aids the perception of saltiness and length in the mouth, whilst simultaneously, and even more significantly, reducing the sense of excessive acidity.

Dose rate and instructions for use

- 5 to 25 g/hl

Initial in-bottle testing is essential to find the best dosage and to measure the sensorial impact.

Dissolve the **Release Round** in 10 times its own volume of water or wine. Its micro-granule format makes it easy to employ and effectively limits dustiness. After addition, thoroughly blend the wine by pumping over or stirring up the lees (bâtonnage), taking care not to introduce oxygen. Being totally soluble, **Release Round** may be added directly to a wine. Thanks to its instantaneous action, the wine may be treated immediately before bottling. However, it's better to add **Release Round** before the filtration. For extremely unstable wines, additional cold stabilisation may be necessary and, in any case, laboratory cold stabilisation tests should always be carried out.

Properties

- Mannoproteins origin: *Saccharomyces cerevisiae*.
- Solid micro-granule format, 100% soluble.

Packaging and storage

Code EXP84960100 - 1 kg

Store in a cool, dry, odour-free place.

Once the bag has been opened, the contents must be used very quickly and cannot be further stored.

The tendency of **Release Round** to contribute to a wine's saltiness, together with its colloidal effect, gives it a very significant sensorial impact.

For both red and white wines, our trials have shown that **Release Round**, in low concentrations, helps shift the acidity/dryness balance towards roundness, sweetness and aromatic persistence.

Even so, the wine bouquet and character are preserved and respected.



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