

# ultiMA<sup>fresh</sup>

## YEAST BIOPRODUCTS

**Freshness, sweetness and length in the mouth.**

### ↓ OENOLOGICAL APPLICATIONS

**UltiMA Fresh** is a preparation based on selected mannoproteins which restores the wine's fresh flavour.

**UltiMA Fresh** also helps to increase length in the mouth and sweetness, simultaneously decreasing bitterness, to provide optimal flavour balance.

Some mannoproteins may participate in tartaric stabilization of wines.

### ↓ 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 **UltiMA Fresh** in 10 times its own volume of water or wine. Its micro-granule format makes it easy to employ and effectively limits any powderiness.

After addition, thoroughly blend the wine by a pumping over or stirring up the lees (bâtonnage), taking care not to introduce oxygen.

Being totally soluble, **UltiMA Fresh** may be added directly to a wine. Thanks to its instantaneous action, the wine may be treated immediately before bottling. If the wine is going to be filtered, it is better to add **UltiMA Fresh** 24 hours before filtration; **UltiMA Fresh** will not decrease its filterability.

### ↓ PROPERTIES

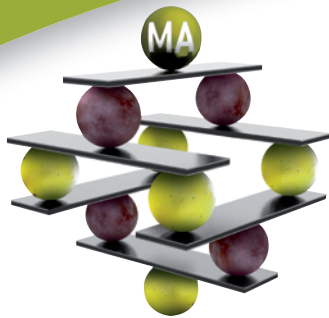
- Mannoproteins origin: *Saccharomyces cerevisiae*.
- Solid micro-granule format, 100% soluble.

### ↓ PACKAGING AND STORAGE

- 500g, 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.

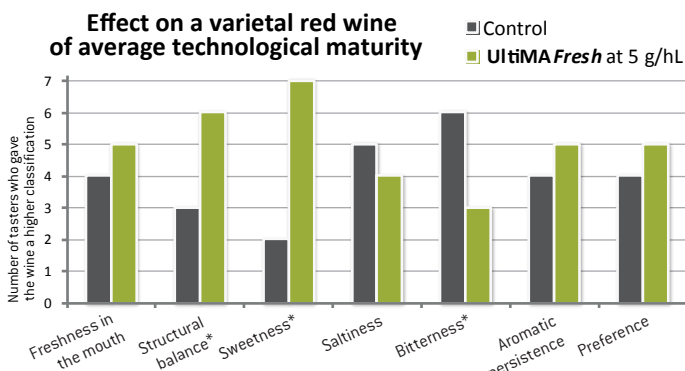


**ultiMA** fresh

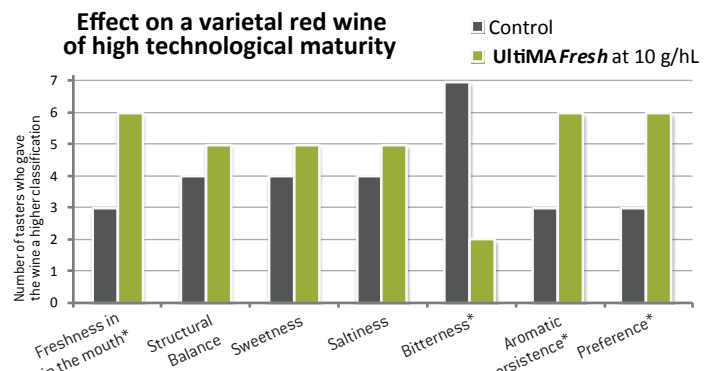
## Restoring balance

Our experiments have proved its ability to re-balance the structure of wines whose phenolic maturity is not aligned with their technological maturity. At the right concentration, **ultiMA Fresh** reduces bitterness and spiciness whilst bringing freshness in the mouth.

With less rich wines, it contributes to the sweetness and roundness.



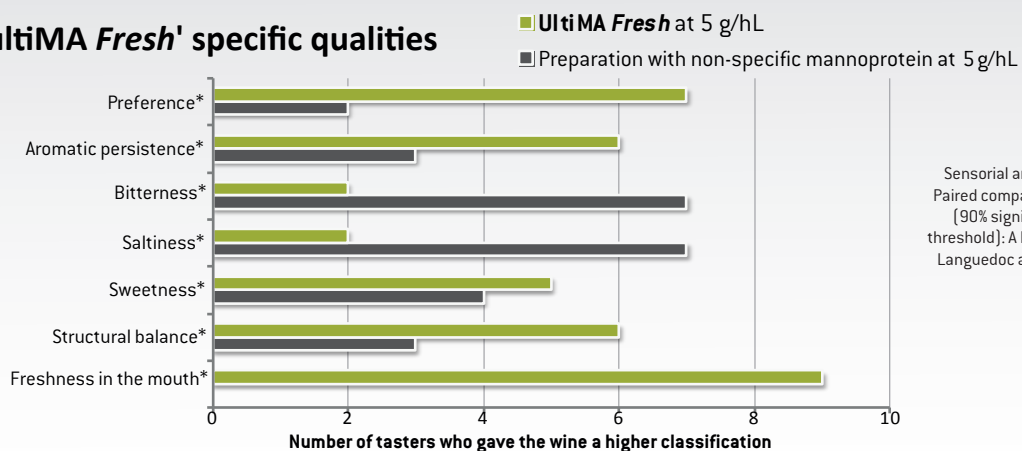
Sensorial analysis – Paired comparison test (90% significance threshold): a Merlot from Languedoc at 13% vol.



Sensorial analysis – Paired comparison test (90% significance threshold): a Merlot from Gironde at 14.5% vol.

## A preparation rich in specific mannoproteins

### ultiMA Fresh' specific qualities



Sensorial analysis – Paired comparison test (90% significance threshold): A Merlot from Languedoc at 13% vol.

**UltiMA Fresh** uses a special formula, specifically selected for its effects on balance. By comparison with other preparations, it primarily helps to reduce bitterness and to harmonise the balance of alcohol, tannins, acidity and sweetness.