

Ypro

WINE FINING

AN INNOVATIVE NATURAL ALTERNATIVE FOR FINING WHITE, ROSÉ AND RED WINES.

Protein granulated yeast extract: contains no allergen substances in line with European Regulation n°1169/2011.

Oenological applications

Today, yeast extends its benefits to the process of fining wines, using an agent that is both profoundly innovative and respectful of natural oenology. YPRO, a yeast protein extract, is the outcome of several years of research, in collaboration with Richard Marchal (Laboratory of Oenology and Applied Chemistry – University of Reims Champagne-Ardenne). These extracted yeast protein have excellent fining properties due to their high concentrations of > 15 KDa molecular weight compounds.

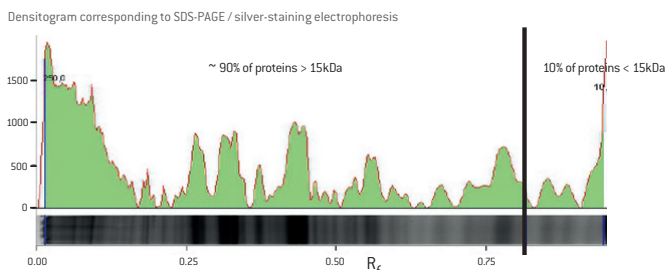
YPRO is a top-grade clarifier facilitating rapid sedimentation.

YPRO refines wines by eliminating harsh and bitter back palate notes, while preserving aromatic profile.

YPRO comes in a granulated form to facilitate dispersion.

Characteristics

Protein yeast extracts have molecular weights and specific charges for excellent flocculation with colloidal matter in wine in order to clarify and stabilize it. The International Oenological Codex specifies the following characteristics: protein yeast extracts must have a minimum protein content of 50% of dry weight and 50% of these proteins must have a molecular weight superior to 15 KDa. The following densitogram shows that YPRO totally fulfils these specifications since 90% of proteins have a molecular weight over 15 KDa.

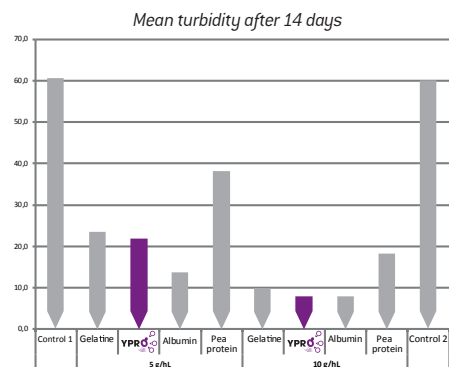


Experimental results

Fining a red wine (merlot) from a thermovinification process (Languedoc Roussillon).

Turbidity analysis (in NTU) after fining for 14 days at ambient temperature in a laboratory.

The experiment shows that protein yeast extracts enable clarification which is superior or equal to traditional finings.



Instructions for use

Disperse granulated YPRO in 10 times its weight in water. Incorporate this solution into the volume of wine to be treated.

Thoroughly homogenize the tank with a pumping over. Rack off after sedimentation.

Oenological tannins may be added as a fining agent so as to speed up flocculation.

Never prepare the formulation directly in the wine.

Dose Rate

- For white and rosé wine: 5 to 15 g/hL
- For red wine: 5 to 30 g/hL

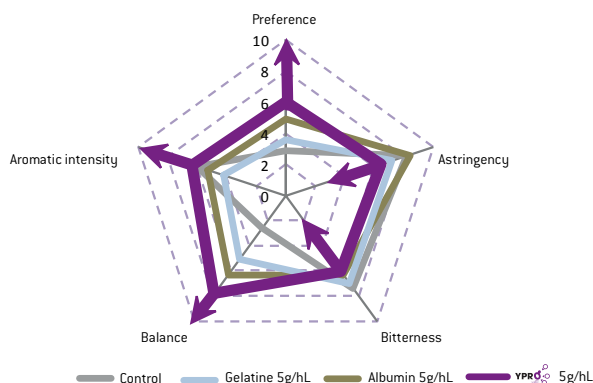
We recommend you carry out a prior test in a laboratory.

Maximum legal dosage in accordance with (CE) 606/2009 regulation currently in force is 30g/hL for musts and white or rosé wines and 60 g/hL for red wines.

Packaging and storage

Code EXP533000100 - 1kg

To be stored in a dry, free of odours place at temperatures between 10 and 25°C, away from air and light. Once prepared, the solution must be used within the day.



Sensory analysis after fining for 14 days at ambient temperature in a laboratory (blind tasting with 6 expert panellists).

Protein yeast extracts refine wines by reducing astringency and bitterness, while preserving aromatic qualities.



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com



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