

ultiMA Jump

ALTERNATIVES-LEES

Preserving and restoring aromatic freshness in wines

↓ OENOLOGICAL APPLICATIONS

ultiMA Jump™ is a preparation based on selected manno-proteins to bring out and restore aromatic freshness in wines.

Bonds are formed between aromas and certain yeast cell wall macromolecules (like manno-proteins), reducing sensitivity during secondary oxidations and hydrolysis for the time they are bottled. **ultiMA Jump**™ consequently provides an alternative and complementary lever for limiting use of SO₂.

ultiMA Jump™ also improves overall taste balance.

Generally speaking, certain manno-proteins may foster tartrate stabilisation.

↓ DOSAGE AND IMPLEMENTATION

- 5 to 20 g/hL

Prior testing in bottles is preferable to optimise treatment dosage and determine its effect.

Solubilize **ultiMA Jump**™ in 10 times its volume of water or wine. Its micro-granular form makes it easy to implement by considerably reducing powderiness. After incorporating, thoroughly homogenize the wine by mixing by pumping over or stirring, without however oxygenating. Totally soluble, **ultiMA Jump**™ is added directly to the wine.

Since it is active instantaneously, wine can be treated immediately before bottling. To avoid any risk of cloudiness, it is, however, recommended to add **ultiMA Jump**™ 24 hours before filtration prior to bottling. It is also preferable to carry out a laboratory filterability test of the wine at the selected dosage before using the product in the total volume of wine.

As a reminder, before tangential microfiltration, it is generally considered that the wine being treated should have the following characteristics: clogging index < 10 and turbidity < 1 NTU.

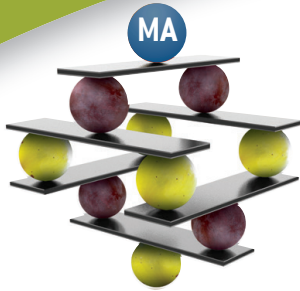
↓ CHARACTERISTICS

- A solid micro-granular preparation, 100%-soluble in usual recommended doses. Origin of manno-proteins: *Saccharomyces cerevisiae*.
- Granulating agents: plant polysaccharides (gum arabic).
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↓ PACKAGING AND STORAGE

- 500-g and 1-kg bags

To be stored in a dry, odour-free place, at temperatures of between 5 and 25°C. Once prepared, the formulation must be used within the day.



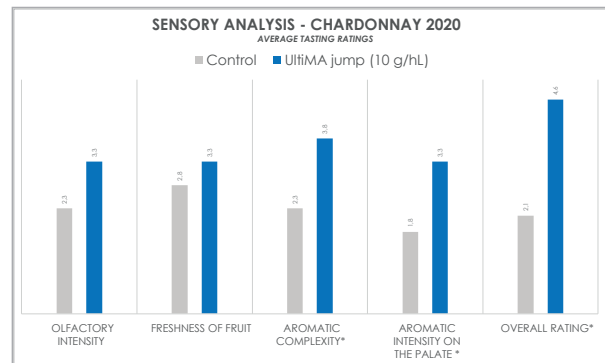
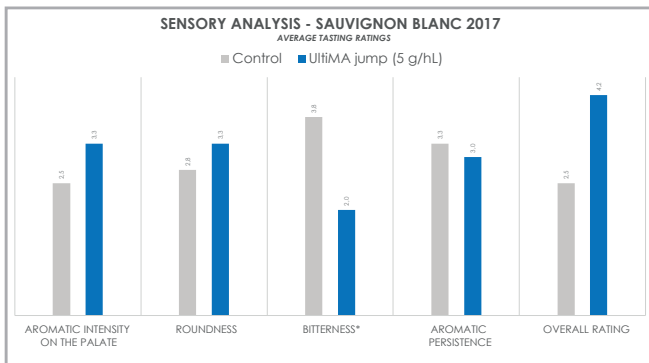
ultiMA *Jump*

The art of balance...

The stabilizing bonds between yeast manno-proteins and aromatic compounds have a protective effect

Various research work has demonstrated possible interactions between yeast manno-proteins and wine aromas which may materialize in two forms in particular:

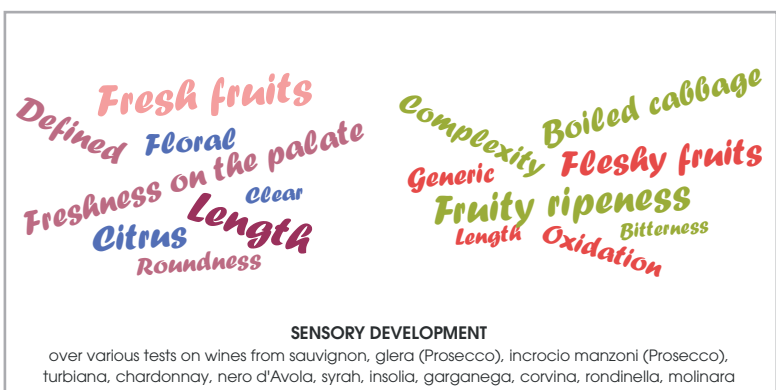
- Hydrogen bonds, between hydrophilic parts of the macro-molecule and the polar parts of aromatic compounds.
- Hydrophobic bonds between the most apolar aromas and certain amino acids or "hydrophobic pockets" of peptide parts.



A fresher, better defined aromatic profile

ultiMA Jump™ has been tested on many white and rosé, still and sparkling wines, and helps bring out the citrus and fresh fruit character of these wines.

During tests carried out on oxidative matrices, using **ultiMA Jump™** also made it possible to reorient aromas towards less developed and clearer notes, thereby reducing perception of oxidation-linked characteristics (bitterness, ripe fruits).



Associated with strategies and tools developed by IOC to control oxidation and microbiological contaminations, whether at pre-fermentation, fermentation or elevage stages, **ultiMA Jump™** acts as a lever to reduce concentrations in SO₂.

