

IOC SMOOZBERRY™

ACTIVES DRY YEASTS

Volume on the palate and varietal fruit intensity of red wines

➤ OENOLOGICAL APPLICATIONS

The **IOC SMOOZBERRY™** yeast is the result of a specific research programme aimed at offering bio-based solutions adapted to the new expectations of red wine consumers. Its robustness makes it ideal for fermenting concentrated harvests. Through its exceptional release of mannoproteins, it coats the driest tannins and attenuates burning sensations, naturally contributing to fullness and roundness.

IOC SMOOZBERRY™ also has an excellent ability to reveal the varietal aromas of black grape varieties, such as beta-damascenone, which enhances fruity aromas, certain esters and some varietal thiols. This aromatic backdrop exacerbates the black fruit notes (blackberry, blackcurrant) and contributes to the freshness of these wines.

➤ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: active K2.
- Alcohol resistance: high (16% vol.).
- Nitrogen requirements: moderate.
- Ensures regular fermentation between 18°C and 30°C.
Avoid temperatures > 26°C for potential alcohol levels > 14 % vol.
- Latency phase: short. Inoculation at vatting is highly recommended

- for optimum performance, as is rehydration using a protector in the case of high alcohol levels.
- Fermentation speed: moderate.
- Volatile acidity production: average.
- SO₂ production: very low.
- Compatibility with lactic acid bacteria in co-inoculation or sequential inoculation: good.

➤ MICROBIOLOGY QUALITIES

- Revivable yeasts: > 10 billion cells/g.
- Microbiological purity: less than 10 wild yeasts per million cells.

➤ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- Dosage: 20 to 30 g/hL.
- Simplified rehydration if using ACTIPROTECT EXPRESS™: in water at room temperature (> 15°C), without acclimatising the leaven to the temperature of the must. Otherwise, proceed with the following steps:
- Rehydrate in 10 times its weight in water at 37°C. Direct rehydration in must is not recommended. It is essential to rehydrate the yeast in a clean container.
- Shake gently and leave to stand for 20 minutes.
- If necessary, acclimatise the yeast to the temperature of the must by gradually adding more must. The temperature difference between the must to be inoculated, and the rehydration medium should never be greater than 10°C.
- The total rehydration time should never exceed 45 minutes.
- In difficult conditions, rehydrate using an ACTIPROTECT™ protector.

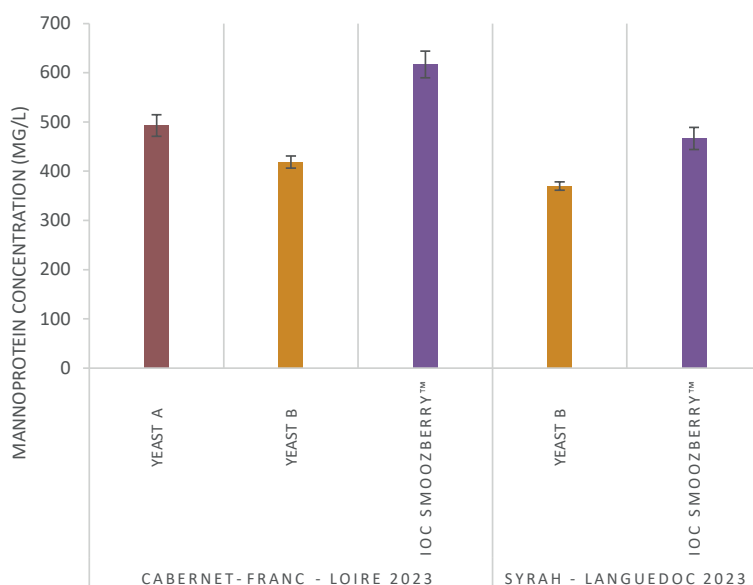
➤ PACKAGING AND STORAGE

- Vacuum-packed 500g polyethylene aluminium laminate sachet.
- Store in a cool and dry place. Once opened, the product must be used quickly.



ACCELERATED RELEASE OF MANNOPROTEINS: VOLUME AND ACCESSIBILITY OF WINES

MANNOPROTEIN LEVELS IN FINISHED WINES
ANALYSIS BY HPLC



IOC SMOOZBERRY™ is a yeast characterised by its powerful and precocious ability to release mannoproteins. These biopolymers, which are usually released during ageing on the lees, help to reinforce the sensation of volume on the palate while reducing the astringency of the driest tannins.

IOC SMOOZBERRY™'s greater contribution means that the wine can be enjoyed earlier, but also makes it rounder, fuller, less aggressive and therefore more accessible to new wine consumers.



FIRMLY ORIENTED TOWARDS REVEALING THE VARIETAL CHARACTERISTICS OF BLACK GRAPE VARIETIES

Beta-damascenone is a key aroma derived from a non-volatile precursor present in grapes. It enhances the perception of fruity esters and suppresses vegetal notes. **IOC SMOOZBERRY™** fully exploits this varietal potential, thanks to its specific enzymatic activity.

In addition, **IOC SMOOZBERRY™** enhances varietal typicity by revealing more of the complex esters associated with long-lasting fruity notes, but also very significantly certain volatile thiols representative of grape varieties such as Syrah, Merlot, Cabernet, Mourvèdre, Grenache Noir, Tempranillo, Gamay and even Pinot.

IOC SMOOZBERRY™ helps to bring out the best in red wines that express the specific characteristics of their grape varieties.

RATIO OF C13 -NORISOPRENOID CONCENTRATIONS
IN IOC SMOOZBERRY™ COMPARED WITH REFERENCE YEASTS

