

YEAST NUTRIENT TO BOOST FRUITINESS AND AROMATIC SHELF LIFE

Natuferm® Fruity is an autolysed yeast, selected for its richness in amino acids, precursors of esters aroma, produced during alcoholic fermentation. The presence of ergosterol is also an added value as lipid is necessary for the yeast to protect their membrane and ensure their capacity to consume amino acids for the production of esters.

PROPERTIES

- Provides organic nitrogen, efficient form of YAN to insure achievement of fermentation
- Rich in ergosterol to preserve yeasts membrane fluidity and its viability until the end of fermentation
- Naturally rich in vitamins
- Naturally rich in amino acids, precursors of esters with fruity notes
- Tendency to preserve PDMS, depending on yeast strain used, to increase the fruitiness shelf life and impact the qualitative ageing aroma of wines
- Efficient fermentation supported by **Natuferm Fruity** avoid formation of negative reductive aromas
- Easy to Use.

COMPOSITION

- 100% yeast autolysates from *Saccharomyces cerevisiae*

DOSE AND DIRECTIONS FOR USE

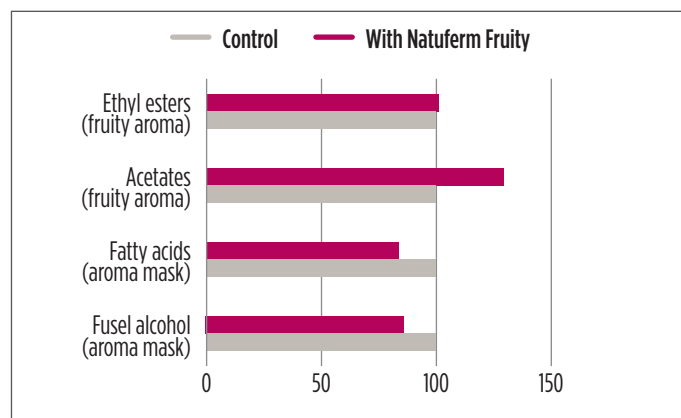
- 20-40 g/hL
- To be added at the beginning of the alcoholic fermentation, at the same time the must is inoculated with the yeast
- Suspend **Natuferm Fruity** in water or must, 10 times its weight.

Do not add ammonium salts (inorganic nitrogen) at the same time. Ammonium salts (inorganic nitrogen) must then be added when the density is < 1060.

PACKAGING AND STORAGE

- 1 Kg: hermetically sealed, multilayer laminated bags
- 10 Kg: aluminium bag in a cardboard box
- Store in a cool & dry place (5-15 °C / 41-60 °F).

Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining the appropriateness and establishing the legal status of use.



2018 Syrah – Traditional method of winemaking – Natuferm Fruity at 40 g/hL added at inoculation – Must: 115 mg/L of YAN, 13% alcohol potential, pH 3.6 – IFV (France).

These are the results of dosage of aroma compounds (in odours units) on the Syrah wines, fermented with and without Natuferm Fruity, with a high synthesis of acetates. **Natuferm Fruity enhance the fruity & floral aroma.** And very interesting to notice the **less quantity of molecules masking aroma** (alcohols and fatty acids). Natuferm Fruity appears as a booster for the release in term of quantity but also in term of quality. **The fruitiness of the wine fermented with Natuferm Fruity is significantly preferred vs. the control (> 1%).**

The tasting of the wine made with Natuferm Fruity is showing its positive impact on the sensorial profile. This wine is preferred due to the quality of red fruit aromas and varietal characteristic of Syrah wines. **With Natuferm Fruity the wine is less bitter, and with more freshness, for a better expression of the aroma.**



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. Special attention is paid to producing them in microgranule form, which ensures their great ability to disperse quickly and without forming lumps.

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