

Élevage Fast

YEAST PRODUCTS

Body, length and sweetness when refining wines.

Oenological Applications

ÉLEVAGE FAST is a formulation rich in inactivated yeasts and specific manno-proteins. Its grain size fosters a large surface of contact between the wine and useful components of the yeast, while at the same time reducing the product's dustiness. As a very active yeast fraction, ÉLEVAGE FAST quickly enhances perceptions of roundness, fullness and length on the palate. In addition, the absence of sulphite-reductase activities guarantees neutrality when it comes to sulphurous odours from "reduction". Generally speaking, certain manno-proteins are liable to contribute to tartrate stabilisation.

Defining richness and body

ÉLEVAGE range consists in formulations to meet a particular profile in wine covered by the notions of richness or body.

Rapidity of action on sensations of full-bodiedness

Our studies have shown that, although the sensation of richness in red wines counts for professionals, it is less perceptible for consumers. The two groups of tasters in all cases prefer the sensation of full-bodiedness, easier to identify among taste sensations when it comes to red wines. With white wines, richness is on the contrary well represented and associated with the notion of roundness. Designed to contribute to these taste profiles, ÉLEVAGE FAST is a yeast fraction that is particularly rich in free manno-proteins. Also made up of peptides and nucleotides, flavouring agents, it is a natural and particularly powerful lever for refining wines. Its production process gives it a capacity to quickly release these active substances and enhance sensations of body, richness and sweetness in a limited period of time (1 to 8 weeks). ÉLEVAGE FAST is consequently an excellent compromise between inactivated yeasts for longer élevage and formulations rich in manno-proteins suited for instantaneous actions just before bottling.

*Yeast composition
and its sensory benefits*

Implementation and precautions of use

- Dosage: 5 to 20 g/hL depending on the wine, duration of contact and frequency of re-suspension.

Add to the must/wine, towards the end of alcoholic fermentation.

Thoroughly mix ÉLEVAGE FAST in 10 times its weight of water or wine. Then blend into the wine, mixing by pumping over or stirring.

The first sensory results are generally interesting after the first week of contact, but ÉLEVAGE FAST can also remain in the wine longer to enhance results.

ÉLEVAGE FAST naturally contains amino acids, vitamins, as well as mineral and survival factors. ÉLEVAGE FAST also contributes to the nutritional content available for yeasts, even if it does not replace the normal nutritional programme.

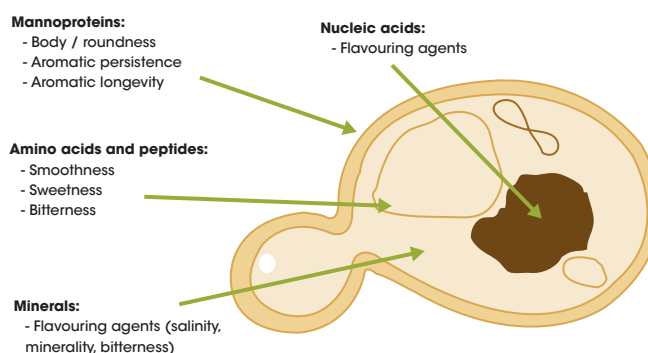
Characteristics

- Origin of manno-proteins and inactivated yeasts: *Saccharomyces cerevisiae*.
- Inactivated yeasts: content in organic nitrogen <9.5% of dry matter (nitrogen equivalent).
- Solid preparation containing insolubles.

Packaging and storage

Code EXP74630100 - 1kg bags.

To be stored in a dry, odour-free place, between 5 and 25°C. Once the sachet is open, the product must be used rapidly and cannot be conserved. Once prepared, the formulation must be used within the day.



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