

# Ecobiol Gluta

## SPECIFIC INACTIVATED YEAST

Rich in reduced glutathione to anticipate the preservation of wines with low sulphite.

Reduced glutathione (GSH) is a tripeptide that indirectly shows itself to be a powerful antioxidant agent. It effectively reacts with quinones, avoiding agglomeration (which is responsible for the browning of musts and oxidized wines) and the oxidation of aromatic compounds. Even though it is naturally found in grapes, its concentration is often too low to efficiently protect the wine.

**ECOBIOL GLUTA** is a nutrient resulting from the latest techniques in the selection and production of inactive yeasts with a very high GSH content. If it is added at the beginning of fermentation, in the end it enables you to obtain a wine with a greater concentration of GSH, if the yeast is also correctly fed with organic nitrogen.

If the sulphite concentration is low, the positive effect of this richness in GSH is clear in the aroma, even in red wine.

It has likewise been shown that an addition of inactive yeast rich in GSH can be more efficient for the aromatic content than an addition of pure glutathione, presumably because of the synergies with the nutritional effect of the other yeast compounds.

### Composition

Inactive yeast (*Saccharomyces cerevisiae*): content in organic nitrogen <9.5% of dry material.

### Characteristics

Solid preparation containing insoluble material.

### Dosage

15 to 30 g/hl depending on the must, the grape variety and the sulphite concentration.

### How to use

We recommend adding **ECOBIOL GLUTA** early, before alcoholic fermentation, for greater efficiency. Add **ECOBIOL GLUTA** in suspension in 10 times its volume of water or must. Once added, stir well by pumping over or batonnage.

### Storage

Store in a dry and odour-free place, at a temperature of 5 to 25°C. Once the sachet is open, the product should be used quickly and cannot be preserved. Once prepared, the mixture should be used within the day.

### Pack sizes

1 kg sachet

