

CULVÉE¹

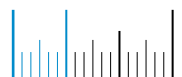
WHAT'S NEW IN
2024
New products

TECHNICAL ARTICLE
Ecobiol Indirect

DEEP DIVES
**Zero Additives
Yeast nutrition**

**Think
Future** Sustainability

**Think
ECOBIOLO Indirect**



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PRODUCTS INSERT

Key




 CERTIFIED ORGANIC | ALLOWED IN ORGANIC WINEMAKING | VEGAN

NEW PRODUCTS

Ecobiol Inodirect *Yeast inoculation reinvented*



An innovative tool to make yeast inoculation simpler at the same time as guaranteeing highly effective alcoholic fermentation and full expression of sensory attributes.

Ecobiol Inodirect is a ground-breaking yeast protector with an exceptional sterol content. Thanks to its microaggregate form, it reduces the dustiness of the yeast, thereby making it significantly simpler to inoculate. As the name suggests, microagglomeration binds various product particles together. Free from binders or any other additives, this product is based exclusively on the physical agglomeration which occurs when water evaporates. Thanks to these attributes, **Ecobiol Inodirect** can be used directly in water at room temperature ($\geq 15^{\circ}\text{C}$) without any need for acclimatization, leading to savings in terms of both time and money without losing any efficacy. Thanks to **Ecobiol Inodirect**, the rapid incorporation of bioavailable sterols to the plasma membranes of the yeast cells provides total, effective protection to the yeast. This exceptional tool is suitable for all yeast strains and perfect for inline dosing. **Ecobiol Inodirect** allows you to attain increased sensory expression (thiols and esters in particular) compared with a classic fermentation booster – without having to first rehydrate the yeast – or classic rehydration without protection.

ECOBIOLO Inodirect Reinventing yeast inoculation



Speed up your process

Ecobiol Inodirect



Ecobiol Inodirect 🌱🍷
Alcoholic fermentation optimization in winemaking – speed up your process!

Progress in the field of winemaking is an ongoing process of improving techniques and products in order to produce higher-quality wines. Within this framework, **Ecobiol Inodirect** stands out as a revolutionary yeast protector. It has been designed to optimize the alcoholic fermentation process by simplifying it and speeding it up, not only without compromising the quality of the finished wine but even improving its sensory profile.

Ecobiol Inodirect is made from a specially selected yeast autolysate and deactivated yeasts in microaggregate form, which makes it easier to mix into the target liquid, leading to the bioavailable sterols being incorporated into the plasma membrane more swiftly. This characteristic ensures that the yeasts enjoy greater membrane functionality, allowing them to express the sensory potential of the grape variety and the specific grapes being fermented more effectively.

Simplifying inoculation without adversely affecting the fermentation process



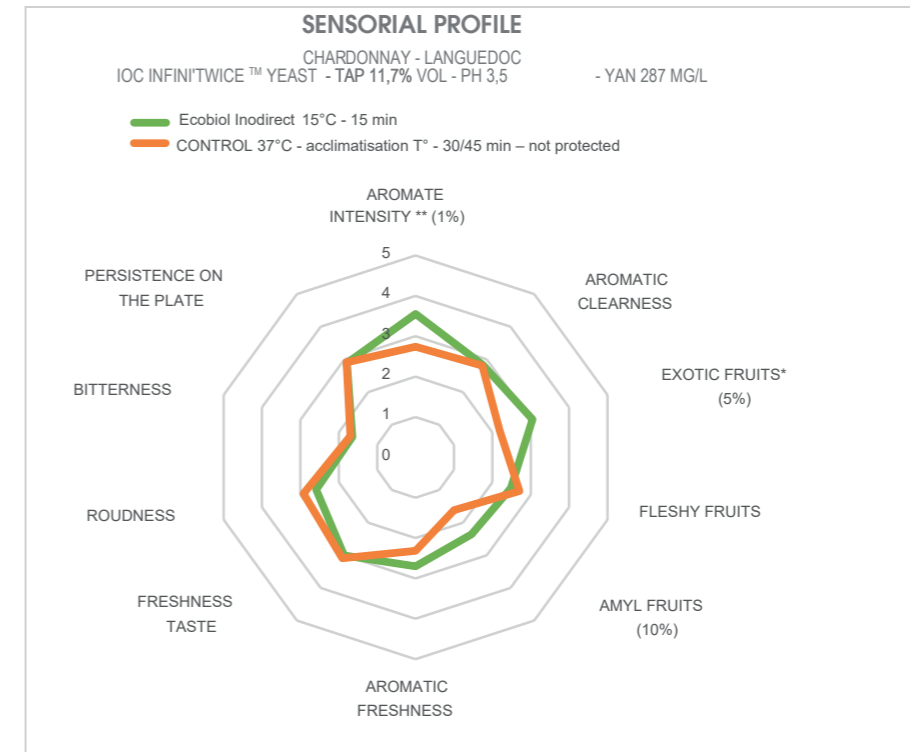
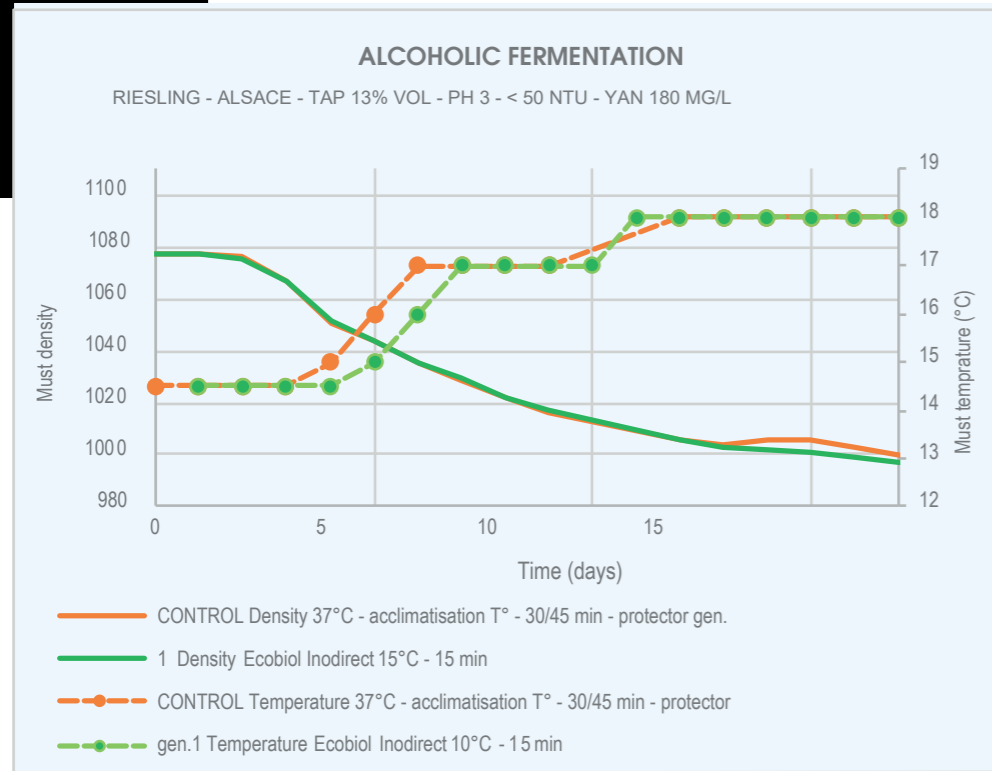
One of the main challenges in winemaking is inoculating yeasts in the must. **AEcobiol Inodirect** considerably simplifies this process thanks to its being in microaggregate form and being highly wettable. For winemakers, being able to dissolve the product directly into water at room temperature, without having to heat the water first, makes inoculation both quicker and simpler. In just 15 minutes, the yeast is ready to be incorporated into the must, with no need for acclimatization.

A yeast autolysate created in microagglomerate form incorporated into the must more quickly, more simply and more completely ...

*Even in room-temperature water!
 (= or > 15°C)*



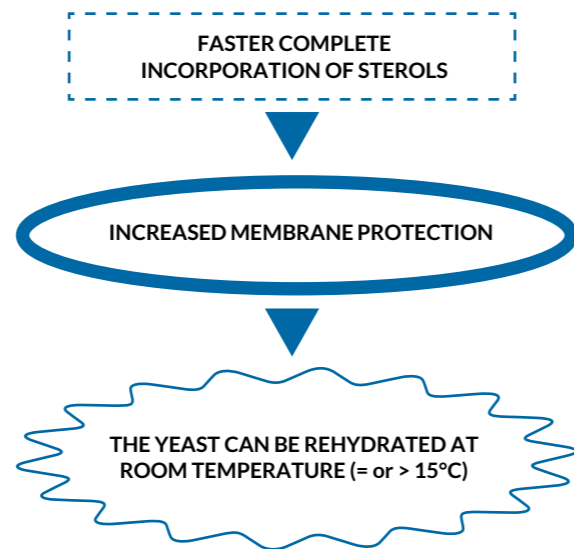
Left, Ecobiol Inodirect right another yeast protector



Optimized bioavailability, surer results and increased quality

The optimized bioavailability of the survival factors provided by **Ecobiol Inodirect** makes the yeast tolerant to a broad range of rehydration conditions. Compared with a yeast rehydrated on its own or accompanied by a first-, second- or third-generation protector*, the simplified protocol for using **Ecobiol Inodirect™** provides equally sure fermentation dynamics without the need to heat the water or acclimatize the yeast to the temperature of the must.

For over 20 years, we have been told to rehydrate yeast at 37°C. Do we still have to do that today?



What's more, **Ecobiol Inodirect** enhances the sensory expression of wines, even in aggressive conditions such as high or low temperatures, intensive fining or high ethanol concentrations.

In conclusion, **Ecobiol Inodirect** constitutes a major innovation in the field of winemaking, as it provides an effective way to optimize alcoholic fermentation. Thanks to its ability to simplify inoculation without negatively affecting the quality of the wine, it meets wineries' requirements in terms of streamlining the operations performed during vinification, especially at the critical yeast inoculation stage.

ZERO ADDITIVES

New regulations on labelling

Our alternatives to help to reach your goals


EU Regulation 2021/2117 on wine labelling marks a turning point in the grape and wine sector, as it paves the way for natural alternatives to the use of traditional additives in winemaking. Bearing this in mind, we invite you to take a moment to check out the list of ZERO ADDITIVE alternatives Perdomini-IOC has to offer below.

Ingredient list


What has to be on it?

Base materials
(grapes, concentrated rectified grape must if added)
Additives used and the purpose they serve
(see complete list with respective purposes on the back)
Allergenic food additives (shown in bold)
The list must state the ingredients in decreasing order of weight, when these ingredients constitute more than 2% of the finished product*

* (this stipulation is not relevant to the list of additives)



ZERO-ADDITIVE ALTERNATIVES TO PRESERVATIVES: THE FIGHT AGAINST OXIDATION

	GRAPES	Opera Medium T Gallic Tannin	+	Effective tannin interms of oxigen. Inhibition of laccase activity
		Ecobiol Aroma Protect Specific inactivated yeast and gallic tannin	+	Limit primary and seconday oxidation phenomena
		Ecobiol Gluta Specific inactivated yeast with guaranted glutathione content	+	Reinforce the oxidative stability of wines

THE ZERO ADDITIVES ALTERNATIVES FOR PRESERVATION AND MICROBIOLOGICAL STABILIZATION

REFINEMENT	Micro Guard Chitosan and chitin-glucon	+	It reduces bacterial populations, with a broader spectrum of action compeared to lysozyme or fumaric acid
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“ZERO ADDITIVE” ALTERNATIVES TO A. SEYAL GUMS AND MANNOPROTEINS: STRUCTURE, SOFTNESS AND AGING

VINIFICATION	Intenso Wood shavings	+	Increases swetness
AGING	Y-Pro Yeast protein extract	+	Reduce astringency, refines tannins
	Opera Medium T/Opera Soft T Ellagic tannins	+	Increases softness/volume
	Solo Dark/Solo Ruby Ellagic tannins	+	Increases fineness/structure
	Eleavage Red Targeted deactivated yeasts	+	Volume, quality, structure and swetness in red wines
	Eleavage White Targeted deactivated yeasts	+	Texture, softness and sensory stablilation in white wines

“ZERO ADDITIVE” ALTERNATIVES TO A. VEREK GUMS: COLOUR STABILIZATION

VINIFICATION	Ecobiol Color Protect Ellagic tannins and proanthocyanins, yeast polysaccharides	+	Long-term colour stabilization
	Opera Grape L Grape tannin	+	Stabilizes colour by forming tannin-anthocyanin complexes
AGING	Opera Medium T Ellagic tannins	+	Stabilizes colour by forming tannin-anthocyanin complexes



ORGANIC NUTRITION

To be sure of avoiding malnutrition, choose the right diet for your yeast!

Yeast nutrition has become a consolidated practice and is considered as an essential step in the winemaking process in order to attain the best technical and sensory performances from the yeast being used. Experience has taught us that poorly nourished yeast cells not only fail to fully express the potential characteristics of the wine, but also give rise to unwanted processes (production of off-flavours, acetaldehyde, etc.), leading to a loss of performance not

only from the yeast in itself but also in terms of the quality of the finished product. With this in mind, it's not hard to see how important choosing the right nutrient(s) to optimize the performance of the inoculated yeast is. A number of studies have shown that the type of nutrition used leads to greater differences in the sensory attributes of the wine than the actual strain of yeast!

NOTES, CONSIDERATIONS, IDEAS.

COMPOSIZION		Nitrogen source		YAN provided (mg/l) by addition of 40 g/hl	Ammonia nitrogen		Factors provided by the yeast				Other	
		Organic nitrogen	Mineral nitrogen		Phosphates	Sulphates	Aminoacids	Sterols & lipids	Minerals	Vitamins	Added thiamine	Cellulose
Yeast protectors	Ecobiol pied de cuve			na			na	ooo	oooo	oooo		
	Ecobiol pied de cuve Arom			na			na	oooooo	ooo	oooo		
	Ecobiol inodirect			na			na	oooooo	oooooo	oooo		
Organic nutrients	Ecobiol Org	oooooo		17			oooooo	o	ooo	ooo	ooo	
	Ecobiol Safety	ooo		8			ooo	oo	oo	oo		
Mixed nutrients	Actibiol	oo	ooo	52	X		o		oo	oo	oo	
	Actibiol Special	oooo	ooo	57	X		ooo		oo	oo	oo	
	Ecobiol	oo	ooo	48	X	X	o		oo	oo		oo
	Ecobiol Perlage	ooo	oo	36	X		oo		oo	oo		
Detoxifiers	MustClean			na			na	oo	oo	oo		



Contact us

(+39) 045 878 8611
 info@perdomini-ioc.com
 Via Salvo D'Acquisto, 2
 37036 San Martino Buon Albergo (VR)

* Contains chitosan selected for its anti-free-radical action.



CULVÉE

OPTIMIZATION OF
ALCOHOLIC FERMENTATION

YEAST FOR
ALCOHOLIC FERMENTATION

RANGE La Claire
RANGE BLASTOSEL

TREATMENTS
CONTAINING
SELECTED YEAST
DERIVATIVES

ENZYMES
ENO&ZYMES RANGE
Zimopec range

VINIFICATION AND FINING

MICROBIOLOGICAL
STABILIZATION

Specific antioxidants: OxyLess

TREATMENTS TO CORRECT
SPECIFIC DEFECTS

MALOLACTIC
FERMENTATION

TANNINIS

SPECIAL HARVEST 2024

Products insert



PProducts AUTHORIZED in the production of organic wines as required by Regulation (EU) N.2018/1584.
They can be directly allowed or allowed if obtained from organic raw materials, if available (products indicated with * /
necessary request to Perdomini of specific declaration).



Product with BIO certification.



Vegan Product.

OPTIMIZATION OF ALCOHOLIC FERMENTATION

Ecobiol Inodirect

NEW Innovative yeast protector that significantly simplifies the inoculation process because it can be rehydrated in water at room temperature. It also ensures better aromatic expression for the yeast.

Actibiol

A fermentation activator, made up of ammonium salts, inactive yeast and thiamine. It generates organic and inorganic nitrogen and has a detoxifying effect, allowing the full aromatic expression of the yeast.

Must Clean

100% *Saccharomyces cerevisiae* yeast hulls with high detoxifying power. Must Clean yeast hulls absorb alcoholic fermentation inhibitors such as medium-chain fatty acids (hexanoic acid, octanoic acid and decanoic acid) and residue of plant protection products.

Ecobiol Ice

Specific nutrient composed of 100% yeast fractions. Very rich in amino acids and assimilable peptides. Ecobiol Ice optimizes the metabolic reactions of the yeast in order to improve the detection and synthesis of aromatic compounds associated with the perception of freshness in white and rosé wines.

Actibiol special

Nutrient made up of organic and inorganic nitrogen (biammonic phosphate) and thiamine. Unlike conventional complex nutrients, the main organic base is an autolyzed yeast.

Ecobiol Pied de Cuve

Specially formulated fermentation regulator. When used during the rehydration of yeasts, it provides sterols and other vital components to aid yeast metabolism.

Ecobiol ORG

An alcoholic fermentation nutrient, 100% organic with added thiamine. When used in yeast inoculation and 1/3 of the way through fermentation, it generates greater production of fruity and floral aromas and reduces the production of sulphur.

Ecobiol Pied de Cuve Arom

Specially formulated fermentation regulator. When used during the rehydration of yeasts, it provides vital components allowing the yeast to fully express its potential for aromas and flavours.

Ecobiol Safety

Ecobiol Safety is a 100% organic nutrient to be used at the two-thirds stage of alcoholic fermentation.

OEnocell

A special fermentation regulator for use in all situations. It makes must less cloudy, regulates fermentation and enhances the potential of yeast.

Ecobiol Perlage

Fermentation regulator specific for sparkling winemaking process both with traditional and with autoclave methods. Ecobiol Perlage is a nutrient that balances the intake of mineral nitrogen with organic growth factors.

YEAST FOR ALCOHOLIC FERMENTATION

Specifically for wine
WHITES | ROSÉ | REDS | CLASSIC METHOD | CHARMAT METHOD

	TYPE OF WINE	FERMENTATION KINETICS	RECOMMENDED FERMENTATION TEMPERATURE	ALCOHOL TOLERANCE	NITROGEN REQUIREMENTS	SENSORY PROFILE
La Claire range						
C58	Reds	rapid	from 15°C-35°C	high (16% vol.)	low	fruity aromas that remain stable over time
CGC62	Whites, Rosé	rapid	from 15°C-35°C	high (16% vol.)	high	maintains and enhances the defining features of the grape variety; enhances fruity, floral and fresh notes
EM2	Whites, Rosé	rapid	from 15°C-30°C	high (15% vol.)	average-high	releases varietal terpenic aroma compounds; greater roundness and softness; adds reductive notes, enhances fruity and floral notes
eXtase	Whites, Rosé	rapid	from 13°C-20°C	high (14,5% vol.)	average-high	aromatic intensity, freshness, fruity, thiolic, persistence

eXtreme	Whites, Rosé	short	from 15°C-35°C	high (17,5% vol.)	low	aromas of ripe red fruit and jam accompanied by notes of dried fruit and spicy notes
SP665	Whites, Rosé	rapid	from 10°C-30°C	high (18% vol.)	low	elegance, fineness, structure and aromatic complexity
T73	Whites, Rosé	rapid	from 15°C-35°C	high (17% vol.)	high	enhances fruity notes; adds softness and balance
Varietal Touch	Whites, Rosé	normal	from 14°C - 22°C	high (15% vol.)	moderate	Expression on of aromatic varietal notes
VDP	Whites, Rosé	rapid	from 15°C-32°C	high (15,5% vol.)	average-high	enhances fruity and floral notes

BLASTOSEL range

Delice	Whites, Rosé	normal	from 18°C-32°C	high (15,5% vol.)	average-high	complex range of spicy aromas
Delta	Whites, Rosé	rapid	from 12°C-35°C	high (18% vol.)	low	full and balanced expression of grape variety and terroir
FR95	Whites, Rosé	very rapid	from 12°C-30°C	high (15% vol.)	low	fruity notes, hints of rose
Grand Cru	Whites, Rosé	normal	from 16°C-30°C	high (17,5% vol.)	low	full expression of complex aroma compounds
Horizon	Whites, Rosé	normal	from 15°C-30°C	moderate (14,5% vol.)	average-low	enhances aromatic cleanliness and perception of the terroir
Lambda	Whites, Rosé	normal	from 18°C-32°C	high (18% vol.)	average-high	complex range of spicy aromas
P346	Whites, Rosé	rapid	from 10°C-18°C	moderate (14,5% vol.)	average-low	aroma of fresh fruit (citrus fruits, apple and pear), exotic fruits and white flowers
WhiteFeel	Whites, Rosé	rapid	from 15°C-24°C	moderate (14,5% vol.)	low	notes of exotic fruits and fresh fruit

TREATMENTS CONTAINING SELECTED YEAST DERIVATIVES

Ecobiol Rouge

Product deriving from yeast hulls rich in rapid-release parietal polysaccharides. It allows you to obtain more stable wines both from the point of view of color and taste (softness and structure) and bouquet.

Ecobiol Aroma Protect

Blend of tannins and yeast polysaccharides, effective in protection of the color and aromas of white and rosé wines. It specifically acts against oxidation in the pre-fermentation phases.

Clean Off

An ageing adjuvant made with inactive yeast selected for its ability to absorb products responsible for the reduction taste.

Ecobiol SH

Nutrient for alcoholic fermentation without ammonia salts, it provides only amino acid nitrogen. Furthermore reduces the sulphurous sensations that develop during alcoholic fermentation.

Ecobiol Gluta

Specific inactivated yeast with guaranteed glutathione content (reduced glutathione). Thanks to the presence of glutathione and reducing peptides, Glutaram Extra has a high antioxidant activity, allowing you to obtain wines with a better shelf-life.

Release Liquid Spark

Specific fractions of mannoproteins in liquid form, instantly active and soluble in wine for creamier bubbles. It contributes significantly to obtaining a finer perlage in sparkling wines produced with the Charmat method.

Release Antiox

Preparation based on 100% soluble yeast mannoproteins, specifically selected for the enhancement of wines white and rosé. UltiMA Jump is particularly exciting the citrus thiol notes excellently enhancing the ultimate freshness of the taste.

Release Crispy

A product made with special completely soluble mannoproteins. When added to the wine before bottling, it stabilises the softness ("sugariness") and aromatic persistence by increasing the overall freshness of the wine. It does not alter the filterability of the wine.

Release Liquid

Liquid preparation made from selected mannoproteins which interacts with the aromatic components of the wine. Increases the colloidal balance of the wine and increases both length in the mouth and "sugariness".

Release Round

A product made with special completely soluble mannoproteins. When added to the wine before bottling, it stabilises the softness ("sugariness") and aromatic persistence by increasing salinity and roundness and decreasing acidic edges. It does not alter the filterability of the wine.

Release Liquid Mineral

Selected mannoprotein fractions in liquid form for instant activation and solubility in the wine to add a touch of freshness in terms of the balance of flavours. In red wines, this product is highly effective at reducing sourness and astringency, while in white wines it enhances sapidity.

ENZYMES ENO&ZYMES RANGE

- AromColor**
Pectolytic enzyme in granule form, for use when macerating red-wine grapes. Boosts the breakdown of the polysaccharides, tannins and aroma precursors contained in the skins. Moreover, thanks to its special formulation, it frees aroma precursors right from the fermentation stage.
- AromPress**
A granular pectolytic enzyme for skin maceration for aromatic white wines. It is conducive to aromatic extraction and expression..
- ClearSpeed**
A granular pectolytic enzyme to accelerate the clarification of white must, thereby guaranteeing fresher, fruitier aromas.
- EnzyFlow**
A granular pectolytic/ β -glucanase enzyme, one of a kind, with supplementary action to improve the filterability of must and wine.
- EvolutionPlus**
A granular pectolytic/ β -glucanase enzyme for the ageing of white and red wines. It improves the overall sensory profile (taste and aromas) of the wine.
- Process Extreme**
In granule form, for clarifying or macerating troublesome base materials. Thanks to its formula, it is active even at low pH and in difficult conditions in general. Suitable for working on sparkling-wine bases or not-fully-ripe grapes.
- SweetPress**
A granular pectolytic enzyme for the skin maceration of white grapes. It is conducive to aromatic extraction.
- TrueColor**
Granular pectolytic enzyme for the maceration of red grapes. It promotes the dissolution of tannins, polysaccharides and aromatic precursors contained in the peel.

Zimopec range

- 2 Flottoflash**
Flottoflash 2 is a product developed for flotation in the most difficult cases. It has a high pectolytic activity that breaks down pectins and assists the formation and growth of flocules that are easier to separate.
- Clear Flash**
A liquid enzyme for the clarification of white wines. The formula makes it possible to obtain clear must in rapid time and at low temperatures.
- Color Flash**
A liquid enzyme for extraction and stabilisation during red maceration.
- Flottoflash**
A liquid enzyme for continuous and discontinuous flotation. The formula makes it possible to obtain clear must in rapid time and at low temperatures.
- Press Flash**
A liquid enzyme for the skin maceration of white grapes.
- P110L**
A liquid enzyme formula for the rapid clarification of white must. The formula makes it possible to obtain clear must in rapid time.
- PML**
A liquid enzyme formula for the pre-fermentation maceration of white grape varieties. It is conducive to the release of aromatic precursors. It increases the yield of flower must.
- PX5**
A solid enzyme formula for optimising the extraction of precursors and polyphenols from red grape varieties. It improves the sensory profile.
- PXL-09**
A liquid enzyme formula for extraction from red grape skins. It improves the overall quality and the production processes.

** only for oenological purposes in clarification

VINIFICATION AND FINING

- Pentagel**
Pentagel is a sodium bentonite clay particularly recommended for flotation with excellent clarification properties. Strongly recommended for use when the wine has been treated with carbon, as it can remove any residual particles still suspended in the wine.
- Clear GT F**
Clarifier formulated using PVPP, non-animal-origin protein and silica gel for rapid, high-performance flotation.
- Clear GT R**
Product containing non-animal-origin protein, selected yeast hulls and silica gel for phenol clarification during fermentation leading to greater softness in the mouth.
- Clear GT W**
Clarifier formulated using PVPP, non-animal-origin protein and bentonite for the synergistic removal of unstable proteins and oxidizable phenols.
- Brilliance Liquid**
High quality liquid isinglass, stabilised and ready to use.
- Pescecol**
Isinglass derived from swim bladder. A natural clarifying agent with high molecular weight and incomparable brightening power.
- Clear GT Flot**
Liquid additive made from vegetable charcoal, pea protein and bentonite clay designed for use in flotation. Easy'Up performs a powerful action on browned/oxidized must, helps reduce the quantity of oxidized and oxidizable phenol compounds, facilitates clarification and helps create a more compact flotation cap.
- Ypro**
Protein-rich yeast extract which provides a powerful clarifying action and aid to rapid sedimentation. It fines the wines by eliminating any hard or bitter sensations, yet preserves the desirable sensory characteristics.
- La Claire Malo Direct**
Bacteria used by direct inoculation. Increases the fruity and floral notes, with a minimal production of diacetyl ("butter" notes). Ideal if used in the yeast/bacteria co-inoculation technique. Especially suitable for white wines red and rosé.
- Kit La Claire Malica**
Short preparation bacteria (1-Step). Increases fruity notes with low diacetyl production. Very resistant to high gradations. Especially suitable for red winemaking.
- Ecobiol FML**
A malolactic fermentation regulator and activator. It adds essential nutrients to allow bacteria to carry out optimum malolactic fermentation, along with fundamental supports for rapid fermentation.
- Micro Guard**
Innovative, totally allergen-free and GMO-free product for keeping bacteria under control both before and after malolactic fermentation.
- Zimopec Ovalys**
A pure hen egg white derivative. It acts against gram+ bacteria (lactic bacteria). It has no effect against acetic bacteria and yeast.

P-Cell

Compound clarifying and stabilising agent (PVPP, activated bentonites and alpha-cellulosic fibres) ideal for use in fermentation.

PK Flot

Liquid additive made from fungal-origin chitosan and pea protein, for performing fining or flotation on white and rosé must.

Clear V Flot

Liquid additive made from pea protein, for performing fining or flotation on must. Recommended as a preventive treatment for musts at high risk of oxidation, Inofine V Mes significantly increases resistance to oxidation, enhances sensory properties, reduces bitter tastes and eliminates vegetal or grassy notes from wines subject to oxidative browning.

LumyClean Plus

Stabilizer used to eliminate oxidized and oxidizable polyphenols from must and wine. Lumyclean Plus is also effective at reducing the riboflavin content of white and rosé wines, helping the winemaker avoid the so-called 'light-struck taste' phenomenon.

MetalClean

MetalClean exploits the synergistic capacity of its components to adsorb metals such as copper, iron, lead and aluminium. MetalClean's metal-removing action creates an optimal environment for starting off and regulating alcoholic fermentation, while lessening any tendency to oxidation or pinking.

PK SOL M

A product for the clarification of red, white and rosé wines, allergen free. The latest-generation formula made up with chitin polysaccharides. Excellent brightening and subtractive power towards the oxidised and oxidisable polyphenolic fraction.

MICROBIOLOGICAL STABILIZATION

Specific antioxidants: OxyLess

OxyLess M

A special antioxidant for red and white musts. It protects the aromatic properties obtained at the end of alcoholic fermentation. It is rich in glutathione and antioxidant amino acids.

OxyLess U

A special antioxidant for red and white grapes. It prevents browning and oxidation of the must aromas.

OxyLess V

A special antioxidant for red and white wines. It protects against oxidation and stabilises the anthocyanin fraction still unstable during wine racking processes.

TREATMENTS TO CORRECT SPECIFIC DEFECTS

Absorbe MV

This product selectively reduces pesticide content. For use during alcoholic fermentation or during clarification of the wine. Can be used on both red and white wines.

Absorbe SP

Blend of yeast hulls from various strains of *S. cerevisiae*. Ideal for reducing pesticide residues, which can potentially inhibit alcoholic fermentation.

Lumyclean Rex

Lumyclean Rex is a special treatment made with a Blend of a special activated vegetable charcoal and silica gel, for white and rosé wines that helps winemakers avoid the so-called 'light-struck taste' caused by the photoreduction of riboflavin

Carbo F

Special vegetable carbon with intense decolourizing power, is highly porous, making it perform extremely well in winemaking, as the contact surface between the carbon and the must/wine is exceptionally large.


Carbo Pellet

Carbo Pellet is a carbon in pellet form with an exceptional decolourizing ability. The chemical activation process leads to extremely porous particles which can adsorb various different types of molecules, depending on their size


MALOLACTIC FERMENTATION

TANNINIS


* **Cromofix SR**

 An oenological tannin for colour stabilisation in red wines.

* **Opera Seed**

 A grape seed tannin, ideal for obtaining protein stabilisation and colour stabilisation, and for improving the structure of the wine (ideal if used in conjunction with micro-oxygenation).


* **Fermann Spicy**

 A product for red musts, made up with tannins and yeast derivative rich in polysaccharides. It adds complexity and notes of spice and black fruit (currant), and contributes to colour stabilisation.


Fermentan White

A tannin for white and rosé musts, with a small fraction derived from yeast rich in glutathione. It is ideal for obtaining wines with a fruity, exotic character, and is a powerful antioxidant.


* **Cromox**

 A tannin derived from a blend of proanthocyanidinic tannins and gallotannins. Cromox has pronounced antioxidant and stabilising action of the colouring part.


* **Ecobiol Color Protect**

 A grape seed tannin, ideal for obtaining protein stabilisation and colour stabilisation, and for improving the structure of the wine (ideal if used in conjunction with micro-oxygenation).


* **Tan FlavourFF**

 A proanthocyanidinic tannin for white and red vinification processes, rich in flavonoids and aromatic precursors.


* **Opera Medium T**

 Gall nut tannin with an excellent antioxidant power. It inhibits the enzymatic activity responsible for the oxidation of musts coming from harvests affected by Botrytis. Extremely pure tannin very rich in polyphenols.


* **Gallotan**

 It can be used as an adjuvant in clarification operations and is an excellent antioxidant whose action is enhanced when used with sulphur. It protects aromatic substances against oxidation and is essential for treating must infected by Botrytis.


* **Fermentan Berry**

 A cherry tannin for red and rosé musts, which expresses notes of red fruit and stabilises the colour.

* **Fermentan R**

 A pure quebracho tannin for colour stabilisation.


* **Opera Grape**

 A proanthocyanidinic tannin derived from white grape skins. It improves the structure, body and softness of the wine. It exalts the primary aromas of the wine by increasing its intensity without affecting its sensory profile.


Fermann Floreal

A product for white and rosé musts, made up with tannins and yeast derivative rich in polysaccharides and glutathione. It adds notes of flowers and white fruit. It is an excellent antioxidant.

* **Fermentan Lemon**

 A citrus tannin for white and rosé musts, which expresses citrus notes, together with effective antioxidant action.

* **Opera Medium Liquid**

 A 100% liquid grape tannin. Thanks to its original extraction method, it is 100% soluble without any precipitation. It is derived solely from white grapes. It is used in colour stabilisation and to generate softness in wine.

