



Excellence® BIO-NATURAE®

Bioprotection involves exercising an early control of the natural flora that is present on the grapes. After harvesting and before yeast addition, this environment is extremely sensitive and is a very risky period for the development of microbial alterations (non-Saccharomyces yeasts such as *Brettanomyces*, as well as bacteria, which are often the source of faults). As opposed to adding sulphur, which destroys these microorganisms, biological control involves inoculating a slow-fermenting yeast, which occupies the niche and thus naturally prevents the growth of undesirable microorganisms.



ENOLOGICAL INTEREST

Lamothé-Abiet, after extensive research, has selected "Excellence Bio-Naturae®", a *Metschnikowia pulcherrima*, which has the following benefits :

- Control of the microbiological flora from the harvest
- Increased aromatic complexity of the wine
- Reduction of the compounds that combine SO₂
- Decrease of the dosage of SO₂ on the grapes



TRIAL RESULTS

• Trial conditions:

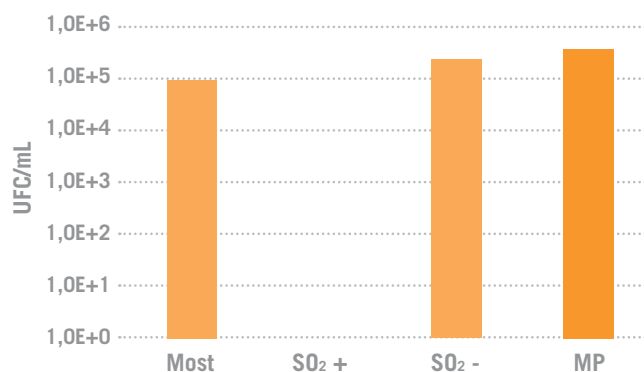
- Sauvignon blanc, Pessac-Léognan, 2016
- TAV 13,8% vol, pH= 3,25

• Modalities:

- SO₂+ = 5g/hL of SO₂ on grapes
- SO₂- = 2g/hL of SO₂ on grapes
- MP = 2g/hL of SO₂ + Excellence® Bio-Naturae® 10g/hL on grapes

After clarification, the microflora in the SO₂+ modality disappears completely, whilst it remains and even increases in the less sulfited modality SO₂-. For the MP modality, the microfloral population is greater and is made up only of the inoculated « l'Excellence® Bio-Naturae® »

non-Saccharomyces yeast population



USAGE

• Dosage rate and instructions:

5 to 10 g/hL

Dissolve in 10 times its weight of water at 30°C and sprinkle as soon as possible on the harvest.

• Conservation:

Please refer to the technical data sheet or packaging.



PACKAGING

500g bags, 10 kg boxes.



Metschnikowia pulcherrima strain
produced in organic conditions.

www.lamothé-abiet.com
Solutions for winemaking



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