



# 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 SO<sub>2</sub>
- Decrease of the dosage of SO<sub>2</sub> on the grapes



## TRIAL RESULTS

### • Trial conditions:

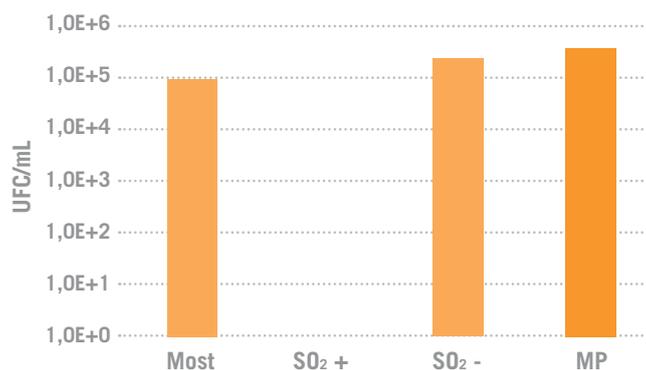
- Sauvignon blanc, Pessac-Léognan, 2016
- TAV 13,8% vol, pH= 3,25

### • Modalities:

- SO<sub>2</sub>+ = 5g/hL of SO<sub>2</sub> on grapes
- SO<sub>2</sub>- = 2g/hL of SO<sub>2</sub> on grapes
- MP = 2g/hL of SO<sub>2</sub> + Excellence® Bio-Naturae® 10g/hL on grapes

After clarification, the microflora in the SO<sub>2</sub>+ modality disappears completely, whilst it remains and even increases in the less sulfited modality SO<sub>2</sub>-. 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](http://www.lamothé-abiet.com)  
Solutions for winemaking



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