



Solutions for wine making

Aroma Protect

Inactivated yeasts naturally rich in sulfurized amino acids (Cysteine, NAC, Glutathione).

Aroma Protect is a second generation activator. It optimises conditions for aroma preservation: it permits aroma protection in white and rosé wines.

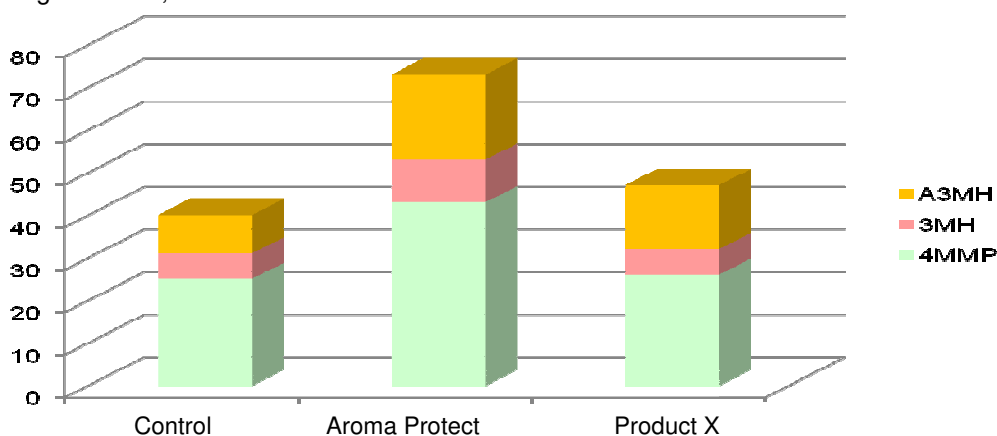
OENOLOGICAL INTEREST

>Thanks to its high reducing compound content, **Aroma Protect** enables white and rosé wine aromas to be protected from oxidation.

>**Aroma Protect** enriches the must in Glutathione and also Glutathione “precursors”.

>**Aroma Protect** possesses a high reducing power for aroma protection.

Figure 1: Volatile thiol concentration at the end of AF for 2 comparative modalities. White sauvignon must, 2007.



DOSAGE

>30 g/hL dosage, coupled with a fermentation activator. Glutathione is entirely released by the yeast if it is not nitrogen-deficient → to preserve the natural GSH in the must, potential assimilable nitrogen deficiencies must be corrected.

Maximum legal dosage in Europe: 40 g/hL

IMPLEMENTATION

> Dissolve the product in 10 times its weight in water then add at the end of AF, before d=1000

PACKAGING

> 1kg bag - 10 kg box

STORAGE

> Store in original, sealed packaging in a cool place. Use quickly after opening.

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