Aroma Protect

Inactivated yeasts naturally rich in sulphurized 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 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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