



RePrise™ BIO

Novel Inactive Yeast

Vinification, maturation and refreshment for all wines

Yeast is a natural bioreactor which is responsible not only for alcoholic fermentation in winemaking. In addition, yeast contain a number of natural, valuable ingredients, which offer a variety of additional functions during wine production.

RePrise™ BIO is a novel inactive yeast designed for the treatment of juice or wine and specifically for the treatment of aged wines. It is produced exclusively on the basis of natural raw materials from certified organic agriculture, and contains no known allergens.

Besides the complete inactivation of the yeast by a vacuum process, the functional polysaccharide and polypeptides are also protected by this gentle process. These functional groups serve as antioxidants as well as contribute to the harmonisation of phenols, colour stabilisation of red wines and refreshment of aged wines.

They have reducing, adsorbing and complementary properties when applied in wine. Due to the natural production process, RePrise™ BIO does not add its own yeasty character to the wine.

Functionality

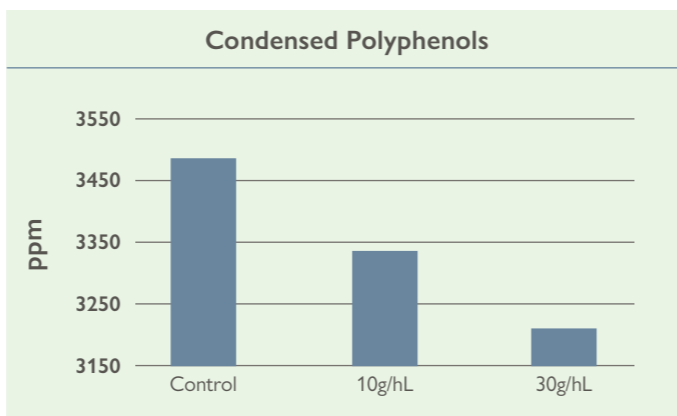
Due to a specific selection of substrates during production, RePrise™ BIO, is rich in polypeptides, mannoproteins, polysaccharides and other natural polymers.

In addition, these yeast cell components, such as the yeast cell wall and yeast extract, provide other useful additional functions that make technical additives unnecessary.

This results in the following applications for the treatment of juice and wine:

- Use as a natural antioxidant in juice or wine maturation
- Reduction of SO₂ addition rate pre ferment and at stabilisation
- Promotes the colour stabilisation and aroma protection of the wine during vinification
- Harmonisation of the phenol content in wines
- Increased texture and mouthfeel
- Protection against early ageing
- Refreshment of aged and oxidised wine

Results from the practice



Properties

- RePrise™ BIO has a great reducing capacity, with a specific action against oxidation. It can be used as an antioxidant in juice or wine
- The naturally existing high content of polypeptides ensures the protection of the native flavours and thus creates longevity of the wines
- The peptides promote colour stabilisation during red wine maturation
- The natural peptides and yeast proteins harmonise the phenolic impression in the wine and increase the positive mouthfeel
- Increased complexity and density on the pallet due to natural mannoprotein and polysaccharide function
- Removes aged and oxidised characters and restores the freshness and elegance of wines

Practical Application

- Completely dissolve the amount of RePrise™ BIO as indicated for the target application in wine
 - » per 1 kg in 10 litres of wine
- Don't mix RePrise™ BIO with other fining products or any tannins
- When adding in wine, please ensure complete homogenisation, stir well or if necessary, do a pump over into another tank
- As a Fining Aid, the minimum contact time should be 2 hours. Extended periods of up to 3 weeks may provide additional aromatic and textural benefits. A bench trial is recommended to determine optimal application rates and time for each wine. Rack or coarse filter to avoid the release of the undesired oxidative notes back onto the wine
- The sediment from any fining process should be separated off after three days at the latest by diatomaceous earth, crossflow or a sheet filtration with a nominal separation rate of 3 μ
- As Vinification Aid or antioxidant RePrise™ BIO can last in the wine up to six months easily
- To determine the correct dosage, we recommend a preliminary test in the laboratory

Target Application: Vinification Aid

Contact time up to 6 months	Dosage
Use as antioxidant in white wine	20-30g/hL
Use as antioxidant in red wine	15-20g/hL
Colour and flavour evolution and protection	20-30g/hL

Target Application: Fining Aid

Min. contact time 2 hr max. 48 hr	Dosage
Phenol harmonisation white wine	10-20g/hL
Phenol harmonisation red wine	15-25g/hL
Refreshment of aged wines	>25g/hL
Refreshment of very aged wines	30-40g/hL

Ingredients

RePrise™ BIO is a purified inactivated yeast preparation and compliant with the organic regulation EC 834/2007 and 889/2008.

All components are GMO-free and compliant with Food Grade Standard.

