

Wine treatment PURE-LEES™ DELICACY

Specific inactivated yeast for fining of red wines

PURE-LEES DELICACY is a new wine treatment product from specific inactivated yeast for fining of red wines. The innovative production process HPH (High Pressure Homogenization) leads to a disruption of wine yeast cells. The result are specific yeast constituents which interact with the wine matrix, like polyphenols, by coating and improving the red wine matrix to smooth the polyphenol texture.

The specific inactive yeast preparation increases the fruit intensity, smoothness and olfractive intensity of wines.

Specific benefits of PURE-LEES DELICACY:

- Increase of fruit intensity
- Increase of smoothness and olfractive intensity of red wines
- High interaction capacity

PURE-LEES DELICACY can be added at the end of alcoholic fermentation until the first racking.

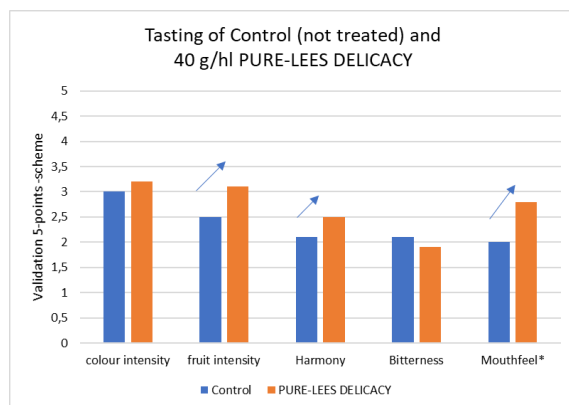


Fig.1: Tasting of 11 trained persons. Comparison between control (not treated) and the application of PURE-LEES DELICACY (40 g/hl) on 2019 Merlot (France) after 48 h (Remark: * significant level 10%).

Application

The ideal time point of adding PURE-LEES DELICACY is after the end of alcoholic fermentation or during wine storage on the wine yeast sediment.

In 10-times water or wine suspension the product can be added after the alcoholic fermentation or during wine storage on the wine yeast sediment.

A homogenous distribution in the tank while stirring during the addition is important.

Dosage

Intended application	Application quantity Red wine fl.oz/100 gal (g/hl)
Increase of fruit intensity	0.41 – 1.67 (5 – 20)
Increase in smoothness	1.67 – 3.34 (20 – 40)

The treatment time is depending of wine matrix and the desired effect. The application time can take a couple of days up to some weeks.

Safety

When used as directed and handled correctly, there are no known unfavorable effects associated with this product.

Further information on safety can be found in the Material Safety Data Sheet, which is available for download from our website

Storage

PURE-LEES DELICACY is packaged in aluminum bags. The product is not vacuum-packed.

PURE-LEES DELICACY can be stored for a period of four years as long as the packaging remains intact.

Use up any remaining product quickly once the packaging is opened.

Delivery Information

PURE-LEES DELICACY is sold under article 96.117 and is available in the following package sizes:

2.2 lb (1 kg) Alu bags

5 x 2.2 lb (1 kg) Alu bags in carton

Certified Quality

PURE-LEES DELICACY is inspected regularly by Lallemand during the production process to ensure uniformly high product quality. Strict controls are carried out immediately prior to and during final packaging.

PURE-LEES™ is a trademark of Lallemand Inc..

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