

## Wein Treatment PURE-LEES™ ELEGANCY

### Specific inactivated yeast for elegant red wines

**PURE-LEES ELEGANCY 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 reacts with wine compounds, mainly polyphenols.**

**The specific inactive yeast preparation supports the adsorption of bitter and astringent polyphenols.**

Specific benefits of PURE-LEES ELEGANCY:

- High interaction capacity
- Reduction of Polyphenols
- Increase in tannin structure

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

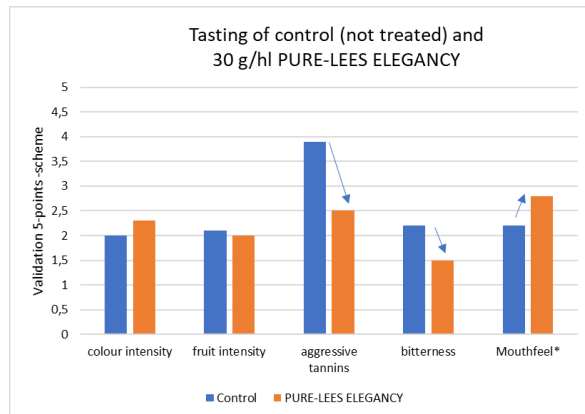


Fig.1: Tasting of 11 trained persons. Comparison between control (not treated) and the application of PURE-LEES ELEGANCY (30 g/hl) on 2019 Nebbiolo (Italy) after 2 month storage (Remark: \* significant level 10%).

### Application

The ideal time point of adding PURE-LEES ELEGANCY 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)
Reduction of Polyphenols	0.83 – 1.67 (10 – 20)
Increase in tannin structure	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.

### Security

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 ELEGANCY 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 ELEGANCY is sold under article 96.116 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 ELEGANCY 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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