

## PROTECTIVE YEAST DERIVATE THAT ENSURES OXIDATIVE STABILITY IN WINE

**Extraferm D'fend** is a yeast derivate selected in collaboration with the Institut Universitaire de la Vigne & du Vin (IUVV) - Jules Guyot (Dijon-France). The work in partnership with IUVV revealed the antioxidant properties of this yeast derivate, due to the presence of a soluble nucleophilic fraction. Fruitness and freshness in wines are thus preserved over time; the aromas are clean and the palate is round and full.

### PROPERTIES

- Protects from oxidation wines with low or no SO<sub>2</sub>
- Immediate and long-lasting protective effect during wine ageing
- Gives roundness, clean and persistent aromas, fuller-bodied wines
- Restores freshness and fruitiness in tired wines
- Improves mouthfeel in NoLow wines.

### COMPOSITION

Unique blend of yeast (*S. cerevisiae*) derivatives, rich in antioxidant nucleophilic compounds:

- inactivated yeast: 80%
- autolysed yeast: 20%.

### DOSAGE & INSTRUCTIONS FOR USE

- Suspend **Extraferm D'fend** in 10 times its weight in water/wine.
- **Extraferm D'fend** acts immediately. The recommended delay before bottling is only to allow insoluble particles to settle and to make final filtration easier.

#### Protect wines from oxidation

- Dosage: 10 to 30 g/hL
- Add to must and/or at the end of alcoholic fermentation.
- Bottle at least 1 month after addition.

#### Refresh tired still wines

- Dosage:
  - For white and rosé wines: 10 g/hL
  - For red wines: 3-5 g/hL
- Add to wines.
- Bottle at least 1 month after addition.

#### Restore body and enhance roundness in NoLow wines

- Dosage : 20 g/hL
- Add to wines end of alcoholic fermentation on fine lees
- Contact time: at least 2 months.

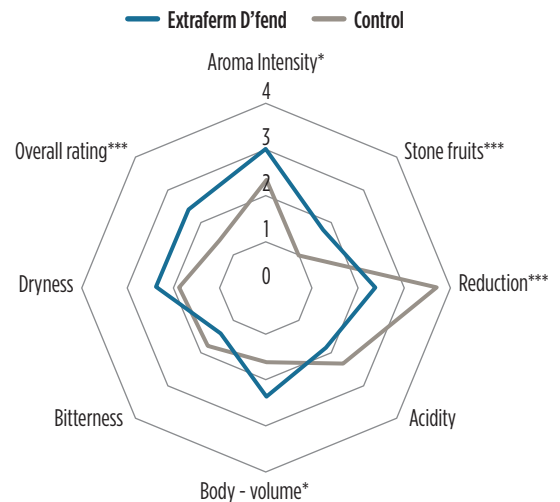
### PACKAGING & STORAGE

- 1 Kg: hermetically sealed multilayer laminated bags
- 10 Kg: aluminium bag in box
- Store in a cool (5 - 15 °C) and dry place.

### PROTECTION FROM OXIDATION

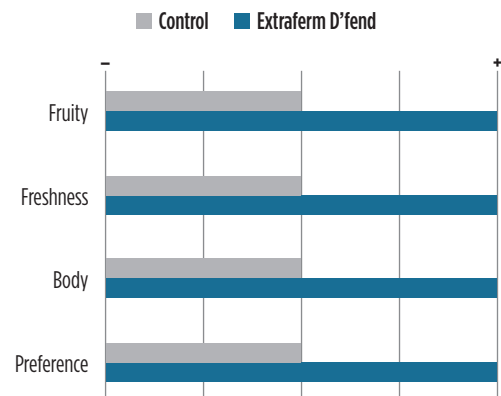
**Extraferm D'fend** preserves the freshness and fruitiness of wines, without oxidative or reductive notes, as shown in the Verdejo trial (**Figure 1**).

The wine with **Extraferm D'fend** is significantly more fruity and less reductive. We also observed a trend for a higher aroma intensity and a better mouthfeel, 14 months after the addition of **Extraferm D'fend**.



**Figure 1.** Verdejo wine from Spain without and with **Extraferm D'fend** at 20 g/hL. Tasting (11 experts) after 12 months in bottle. \*\*\* P < 0.005 and \* P < 0.15.

Before dealcoholization, the use of **Extraferm D'fend** during aging on fine lees, improved the mouthfeel (body and roundness) (**Figure 2**).



**Figure 2.** Sensory ranking comparing 0% dealcoholised wines from Chardonnay aged for 2 months at 15°C with and without **Extraferm D'fend** (20 g/hL added at the end of alcoholic fermentation on 2% fine lees).

Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. This ensures their great ability to disperse quickly and without forming lumps.

Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining the appropriateness and establishing the legal status of use.