

ALLERGEN FREE
(AF)



BIOLEES®

Specific preparation of yeast cell walls with a high sapid peptide content for fining high quality red wines (Patent n° 0452803)

SPECIFICATIONS

BIOLEES® is the result of the understanding of natural phenomena associated with maturing wine on lees. Its new formulation enhances its fining capacities, making it a **high-quality natural alternative to egg albumin**. Its unique composition consists of:

- Yeast cell walls which have been specifically tested and selected for their fining capacities, consequently promoting the elimination of certain polyphenols responsible for bitterness and astringency.
- Confirmed enrichment of a sapid peptide fraction that contributes to increasing sweetness and roundness sensations.

ENOLOGICAL APPLICATIONS

- **For fining high quality red wines**, **BIOLEES®** requires a slightly longer action time than egg albumin (2 weeks), but offers improved lees sedimentation.
- **For maturing red, white and rosé wines**, **BIOLEES®** softens tannins and/or provides sensations of roundness and sweetness.

EXPERIMENTAL RESULTS

- The flocculation phenomenon is strengthened.

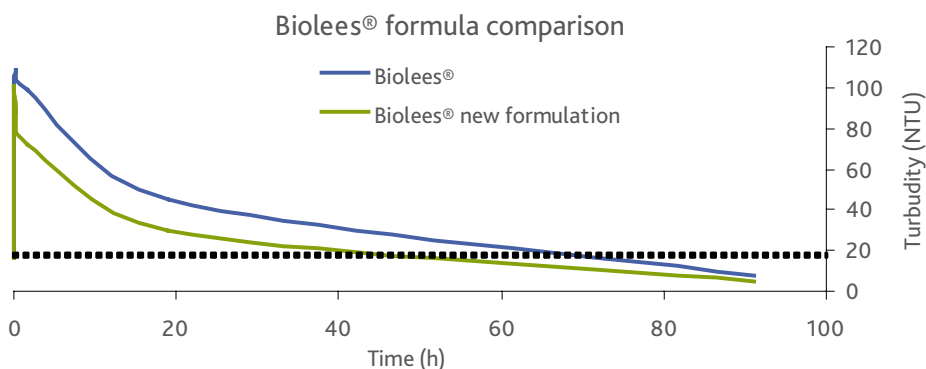


Figure 1 : Compared kinetics between the original and reformulated **BIOLEES®**

Measurement carried out using an IMHOFF cone on red wine (Graves, 2008)

The fining phenomenon observed with **BIOLEES®** can be exclusively attributed to the activity of yeast cell walls.



LAFFORT
L'œnologie par nature

- Efficiency of **BIOLEES®** in comparison to traditional fining

Compared fining kinetics

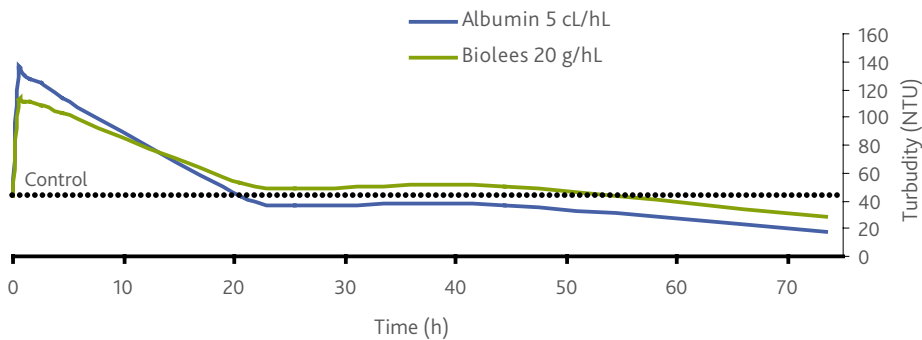


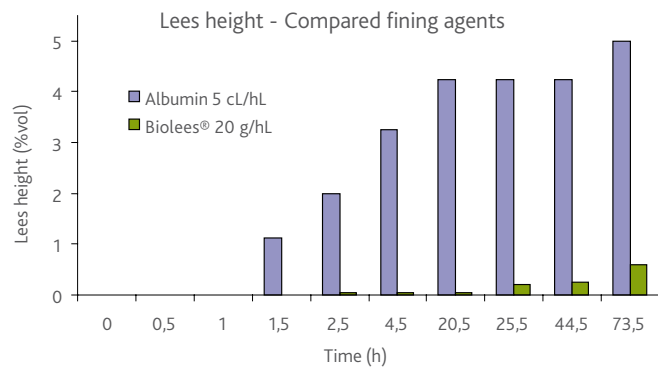
Figure 2: Kinetic comparison of **BIOLEES®** and egg albumin

BIOLEES® efficiency is similar to that of egg albumin.

Figure 3 : Comparison of lees volume generated during usage of **BIOLEES®** and egg albumin.

Racking is made easier thanks to improved lees compaction.

Measurements carried out using on red wine (Graves, 2008) treated with **BIOLEES®** at 20 g/hL.



PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

- Rack as soon as the wine is completely clarified.
- Action time: a time lapse of 3 to 4 weeks before bottling is advised.

DOSAGE

- Define treatment dosages beforehand with a laboratory bench test.
- Dosage between 10 and ~40 g/hL depending on the desired effect

IMPLEMENTATION

It is advisable to suspend **BIOLEES®** in 5 to 10 times its volume in water. After incorporation, homogenise by a pump-over for tanks and by stirring the lees for barrels, or using an 'oenodoseur'.

STORAGE

In original, sealed packaging. Use within the specific use by date.
Specific conditions: refer to the technical data sheet.

PACKAGING

1 kg bag - 10 kg box

