

PHYLIA® AR

Inactivated dry yeasts rich in reducer elements used for protecting and preserving the color and the aromas of white and rosé wines

CHARACTERISTICS

PHYLIA® AR is made up exclusively of inactivated dry yeasts which are very rich in amino acids and small reducer peptides which protect the must from oxidation (aroma protector) while preventing the evolving of the color of white and rosé wines (this avoids increasing the tint by increasing the DO₄₂₀ compound).

OENOLOGICAL PROPERTIES

PHYLIA® AR is used in the beginning of vinification before adding yeast to the must.

During this crucial phase, yeasts release aromatic precursors contained in the must (thiols and/or terpenes). It is also at this exact moment that these compounds are the most vulnerable to oxidation processes.

PHYLIA® AR facilitates the fermentation process thanks to its content in natural amino acids and vitamins.

APPLICATIONS

PHYLIA® AR can be used on both white and rosé musts. It is also recommended for vintages sensitive to oxidation in addition to making modern rosé wines with substantial aromatic expression and with red and violet color nuances.

APPLICATION RATE

25 to 35 g/hL depending on the vintage or the vine variety oxidation sensitivity.

INSTRUCTIONS FOR USE

The product must be hydrated in 10 times its weight of must and then stirred before being added directly in the fermentation tank. Pumping over is preferred in view of providing proper homogenization of the total must mass.

Caution:

Product for exclusively oenological and professional use. Use in compliance with regulations in force.

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PACKAGING

1 kg and 10 kg bags

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place. Once open: use quickly.

The above-mentioned information is based on our knowledge at the time. This information is provided without commitment or guarantee, given that the conditions for use are beyond our control. This information does not release the user from complying with regulations and safety data in force. This document is the property of SOFRALAB and can not be modified without its authorization.

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