

PHYLIA® LF

**Yeast product rich in mannoproteins
for a safe natural wine ageing**

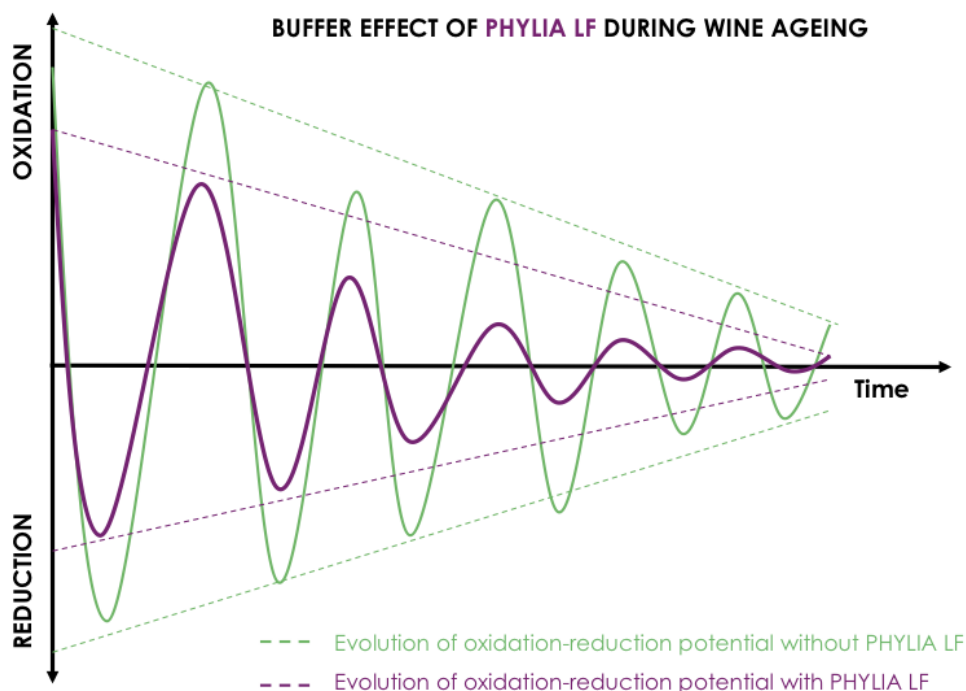
CHARACTERISTICS

PHYLIA® LF contains yeast hulls that slowly release mannoproteins and polysaccharides into the wine thanks to a specific production method, thus enabling **PHYLIA® LF** to buffer the redox potential of the wine.

Thus, **PHYLIA® LF** protects the wines against risks of reduction or oxidation. **PHYLIA® LF** has the same protection abilities that natural wine lees without the potential risk of mercaptan production or microbiological problems.

ENOLOGICAL PROPERTIES

- Helps to ensure smooth fermentation and reduce levels of ochratoxin A, thanks to the detoxifying properties of the hulls.
- Allows to control the reduction and oxidation stages that occur during ageing.
- Protects the wine from reduction (mercaptans) or oxidation (acetaldehyde) aromas.



Graph: Visual impact of **PHYLIA® LF** over the redox potential of wines.

During ageing, the wine goes through successive stages of reduction and oxidation. When these stages are controlled, they contribute to the ageing process. However, depending on the vintages or certain grape varieties, the control of these successive stages can be delicate with problems of oxidation or reduction. **PHYLIA® LF** is a performing tool that allows to correct these faults and safely carry out the ageing of white, red and rosé wines.

APPLICATION FIELD

- End of vinification or beginning of ageing of red, white and rosé wines.
- During ageing, with or without natural lees.
- Fining for the elimination of ochratoxin A and rectification of reduction and oxidation notes.

APPLICATION RATE

Recommended application rate: 10 to 30 g/hL.

Maximum application rate according to current european regulations: 40 g/hL.

INSTRUCTIONS FOR USE

Dissolve **PHYLIA® LF** in 10 times its weight of water or wine.

Add to the volume to be treated. Ensure proper homogenization.

Precaution for use:

During ageing: a minimum of 2 months of contact time, with or without natural fine lees.

During fining: 48 to 72 h of contact with daily pumping over. Then racking.

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g bag.

STORAGE

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

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