

Boost mouthfeel and protect your wines from oxidation

In its historical quest to enhance the balance and complexity of wines, Oenofrance® has been interested in the synergy between yeast derivatives and alternatives to oak wood. Years of study have led to the development and perfection of **OENOVEGAN® SBS**, a product that helps to integrate wood into your wines.

Our studies have shown that **OENOVEGAN® SBS** increases mouthfeel, sweetness and fruitiness when used on a wine after fermentation (Figure 1A) or in combination with oak chips (Figure 1B). Provided by the plant-based polysaccharides in its composition, these properties allow it to be applied to **all types of ageing**, whether in stainless steel vats, barrels or when using oak alternatives.

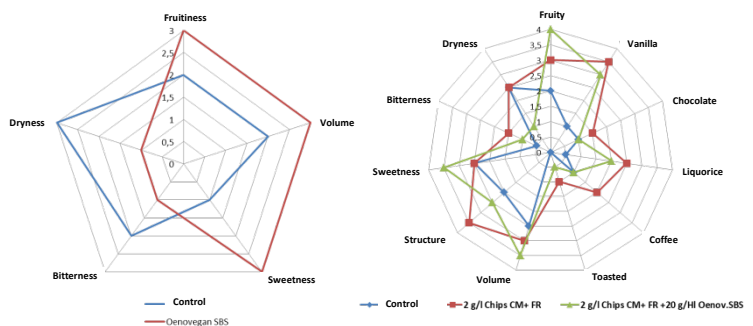


Figure 1. Aromatic profile of a red wine made with Sangiovese grapes (A) and aged with oak chips (B), with and without the addition of OENOVEGAN® SBS.

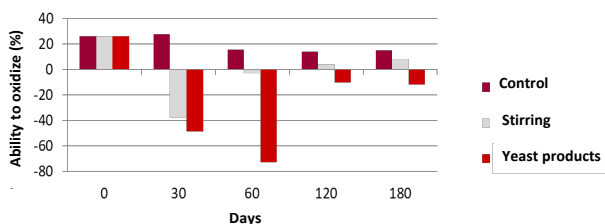


Figure 2. Evolution of a wine's ability to oxidize after the addition of yeast derivatives rich in reducing elements, after fermentation (AF + MLF) during 6 months.

The lower the value, the lower the wine's ability to oxidize, and therefore the more resistant it is.

The yeast derivatives used in **OENOVEGAN® SBS** are also rich in reducing elements. It ensures a **protection against the oxidation phenomena** (Figure 2) that occur not only during ageing but at the different stages of winemaking. In addition, its ability to enhance the mouthfeel thanks to polysaccharides reinforces the idea of this all-purpose product that can **unlock many situations** (Post-AF, Post-MLF, pre-bottling).

2020 is a challenging vintage, with white and rosé wines lacking of volume and showing vegetal characters and a sensitivity to oxidation. Reds need to be refined, especially on the mouthfeel, because of dry tannins and a pronounced astringency.

White and Rosé wine

Lack of volume
→ 10 g/hl in post-AF or pre-bottling

Vegetal aromas
→ 10 g/hl at the end of AF

Sensitivity to oxidation
→ 5 g/hl in fractional addition

Red wines

Vegetal aromas
→ 20 g/hl at 1st filling after AF

Dry tannins
→ 10 + 10 g/hL fractional addition post MLF

Astringency
→ 30 g/hl in post MLF

Designed to optimize the use of oak derivatives, our **Dynamic Infuser** homogenizes the wine by automatically recirculating it several times. It allows to reduce the extraction time of wood compounds and to perfectly control the oxygenation, making it a **synergistic tool** of **OENOVEGAN® SBS**.