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.

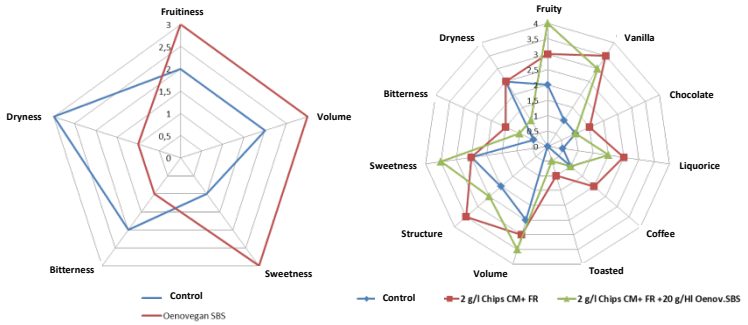

Figure 1. Aromatic profile of a red wine made with Sangiovese grapes (A) and aged with oak chips (B), with and without the addition of OENOVEGAN® SBS.

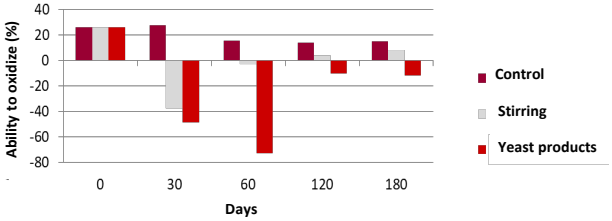

Figure 2. Evolution of a wine's ability to oxidize after the addition of yeast derivatives rich in reducing elements, after fermentation (AF + MLF) during 6 months.
The lower the value, the lower the wine's ability to oxidize, and therefore the more resistant it is.

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**.

TREATMENT PROTOCOL

ON GRAPE

OENOVEGAN® Sweet Boosting Structure

IMPORTANT
Take care to homogenize the tank well after each addition of OENOVEGAN® SBS, minimum pump over twice the total volume of the tank

Harvest
Favor manual harvesting, if mechanical harvesting:
use a double bottom trailer, separate the draining juice from the grapes and get rid of it.

WHITE AND ROSÉ WINEMAKING PROCESS

DIRECT PRESSING	Clarify by depectinization as usual: **LYSIS® ULTRA** at 0.5 mL/hL, then settle or float to remove solids.
STEP 1	Use aromatic extraction enzyme **LYSIS® INTENSE** at 3 g/hL.
STEP 2	Add yeast **SELECTYS® LA FRUITÉE** or **SR** at 20 g/hL and nutrition **VIVACTIV® ARÔME** at 25 g/hL. Add **OENOVEGAN® SBS** at 10 g/hL, at the onset of fermentation. No need for racking.
STEP 3	If low YAN levels, add **VIVACTIV® PREMIER** at 25 g/hL 48 hours after yeast pitch, then **VIVACTIV® CONTROL** 25 g/hL at mid-fermentation.
STEP 4	Add **OENOVEGAN® SBS** at 10 g/hL. No need for racking.

RED CLASSICAL WINEMAKING PROCESS

STEP 1	Vatting of the harvest, during the pumping over for the tank homogeneization, add **OENOVEGAN® SBS** at 20 g/hL. No racking, **OENOVEGAN® SBS** can remain throughout the alcoholic fermentation.
STEP 2	Add yeast **SELECTYS® ITALICA CR1** at 20 g/hL and nutrition **VIVACTIV® ARÔME/ VIVACTIV® PREMIER** at 25 g/hL. Add **OENOTANNIN STABRED** at 30 g/hL.
STEP 3	Finish AF in liquid phase and add **LYSIS® COULEUR** at 3 g/hL. After AF finished wait 10 days then rack, then add **OENOTANNIN PERFECT** at 10 g/hL (stabilizes up to 110 mg/L of anthocyanins).
STEP 4	For Micro-ox or Dynamic Infuseur process: Wait until MLF is complete then treat with **OENOVEGAN® SBS** at 20 g/hL. For Static process, no Micro-ox: add at anytime during the aging process.

Maximum legal dose for use: 20 to 40 g/hL

OENOVEGAN® SBS:
Disolve direclty into small amount of wine prior to adding to full volume.

OENOFRANCE USA

OENOVEGAN® SBS TRIAL

GRENACHE & SYRAH

HOMOGENIZED HARVEST / MUST
GRENACHE / SYRAH

FILLING OF TANKS ON THE SAME DAY AS HARVEST

CONTROL

- Settling Enzyme addition: **LYSIS® ULTRA** at 0.6 mL/hL
- Tannin Addition: **OENOTANNIN STABRED** at 20 g/hL (fractional addition 2x10 g on harvest then mid-AF)
- Activating Nutrient: **VIVACTIV® ARÔME** at 25 g/hL
- Yeast: **SELECTYS® LA RAFFINÉE** at 20 g/hL
- AF Nutrient (48 hrs after yeast pitch): **VIVACTIV® CONTROL** at 25 g/hL

TRIAL

- Settling Enzyme addition: **LYSIS® ULTRA** at 0.6 mL/hL
- Tannin Addition: **OENOTANNIN STABRED** at 20 g/hL (fractional addition 2x10 g on harvest then mid-AF)
- Activating Nutrient: **VIVACTIV® ARÔME** at 25 g/hL
- Yeast: **SELECTYS® LA RAFFINÉE** at 20 g/hL
- AF Nutrient (48 hrs after yeast pitch): **VIVACTIV® CONTROL** at 25 g/hL
- Specialty: **OENOVEGAN® SBS** at 30 g/hL

COMMON OPERATIONS

Sample # C1

Empty tank & press - End of AF

Racking 24/48 hours after

Macro-OX: YES/NO

MLF

SO_2 addition post MLF

Sample # C2

Sample # T1

Empty tank & press - End of AF

Racking 24/48 hours after

Macro-OX: YES/NO

MLF

SO_2 addition post MLF

Sample # T2

1/3 Vol: 20 g/hL **OENOVEGAN® SBS**	1/3 Vol: 20 g/hL **PHYLIA® EXEL**	CONTROL	1/3 Vol: 20 g/hL **OENOVEGAN® SBS**	1/3 Vol: 20 g/hL **PHYLIA® EXEL**	CONTROL
Sample # C3	**Sample # C4**	**Sample # C5**	**Sample # T3**	**Sample # T4**	**Sample # T5**

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