

# KYLMÄ®

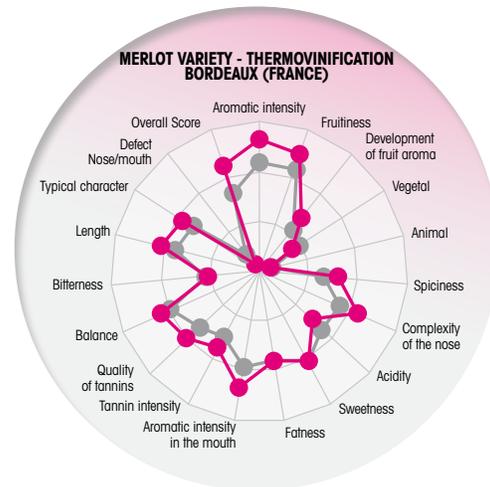
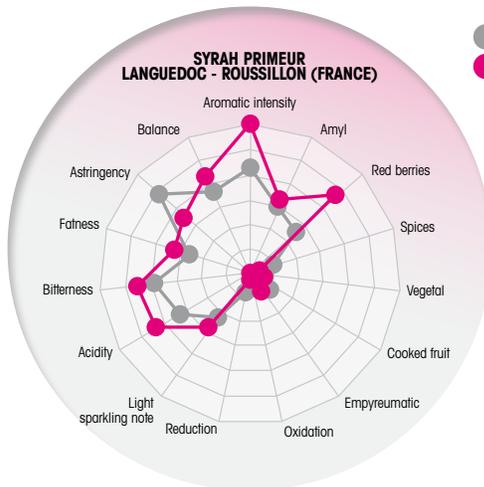
## Tartaric stabilisation of red wines: unequalled performance, the promise of an enhanced aromatic profile and the lowest environmental impact on the market!

Oenofrance has developed KYLMÄ®, a new generation of tartaric stabilisers, to ensure better tartaric, organoleptic and colloidal stability while drastically reducing the product's environmental impact. Regarding one of the products in the range, KYLMÄ® INTENSE, Oenofrance's R&D team summarised the different properties of this new generation of tartaric stabiliser under the formula "3D effect". But what does this mean? We asked Philippe Cottereau, project manager at IFV, about the results of the blind tastings he conducted.

«On unstable wines like those en primeur and in thermovinification, KYLMÄ® INTENSE successfully stabilises colour thanks to the addition of gum arabic to potassium polyaspartate. On the Syrah primeur trial, the IFV tasting panel pointed to sensations of reduced tannins and increased volume. On the Beaujolais produced by thermovinification, the tasting revealed a significant difference (<5%) in the "Volume" descriptor for the KYLMÄ® INTENSE modality. This lot was also described by the tasters as fatter and fruitier (cherry) than the "metatartaric acid" modality, which was perceived as being more drying and astringent.

**These tests demonstrate the effectiveness of KYLMÄ® in terms of tartaric and colloidal stability, with easier filtration due to its very high solubility».**

## KYLMÄ® I N T E N S E



## KYLMÄ® P U R E

### ENVIRONMENTAL IMPACT

	Cold	Electrodialysis	KYLMÄ® PURE
Energy consumption	0.86 KWh/hL	0.14 KWh/hL	< 0.02 KWh/hL
Water consumption	6 L/hL	21 L/hL	0.2 L/hL
Waste production	Tartrate salts / cleaning	Brine	0

### MICRO FILTRABILITY

	KYLMÄ® PURE trial					In the freezer during 6 days at -4°C (120 mL)
White wine, blend, Languedoc, France	Clogging index	Minicontact test (µS drop)	Initial turbidity (NTU) after 24h, before freezer	Turbidity (NTU) 2h after stirring and return to T=22°C	Observation at 20°C	
Control wine	18.2	133.9	0.61	0.41	CRISTALS	
KYLMÄ® PURE 2.5 cL/hL	16.6	19.7	0.55	0.57	0	