

## How to manage thiol in alcoholic fermentation?

Potential → Revelation → Protection

**GRAPE VARIETY**

**PRECURSORS EXTRACTION**

Skin contact  
Extraction Enzyme  
Turbidity

**RELEASE OF VOLATILE COMPOUNDS**

Yeasts  
Alcoholic fermentation temperature  
Nutrients

**PHYLIA® CYS**  
Protection  
5 g/hL



**SELECTYS® THIOL**  
Revelation  
20 g/hL  
Inoculation



**LYSIS® INTENSE**

Revelation - Precursors extraction  
2 - 4 g/hL  
Pressing or must settling



**DIWINE® THIOL**

Protection  
25 g/hL  
Must after racking



**VIVACTIV® AROME**

Revelation  
20 g/hL  
Yeast rehydration or tank prior to yeast addition



**PHYLIA® CYS**

Protection  
5 g/hL  
After wine racking for aging



NTU 110 - 140

T°C 18-19°C

