OENOVEGAN® EXTRA

**Specific formulation for the removal of compounds masking fruity characteristics.
Specially developed to remove smoke taint from musts and wines.**

CHARACTERISTICS

Following the wave of fires that have affected **California** in the past few years, Oenofrance®'s US subsidiary has been studying the organoleptic problems observed in wine caused by high exposure to smoke from wildfires.

After carrying out work in the US on Californian wines, Oenofrance®'s research and applications department extended its tests to European wines, leading to the development of **OENOVEGAN® EXTRA.**

Over and above the treatment of smoke taint, the product has proved to be an effective solution for the treatment of wines that have undergone organoleptic alteration leading to a reduction in fruity notes, as is the case for fermenting musts and wines contaminated by smoke from fires.

OENOLOGICAL PROPERTIES

- **OENOEVEGAN® EXTRA** eliminates the mask generated by phenolic molecules such as those caused by smoke taint (4-methyl guaiacol, etc) or microbiological deviations (4-ethyl guaiacol, 4-ethyl phenol, etc).
- **OENOVEGAN® EXTRA** restores the wine's fruitiness and freshness
- **OENOVEGAN® EXTRA** can be used on fermenting musts and wines for clarification and fining.
- Due to its composition, **OENOVEGAN® EXTRA** is a non-animal fining agent that can be used for vegan products.

APPLICATIONS

- **OENOVEGAN® EXTRA** can be used as a **fining agent** for all types of fermenting musts and wines to **remove** the compounds that mask aromas.
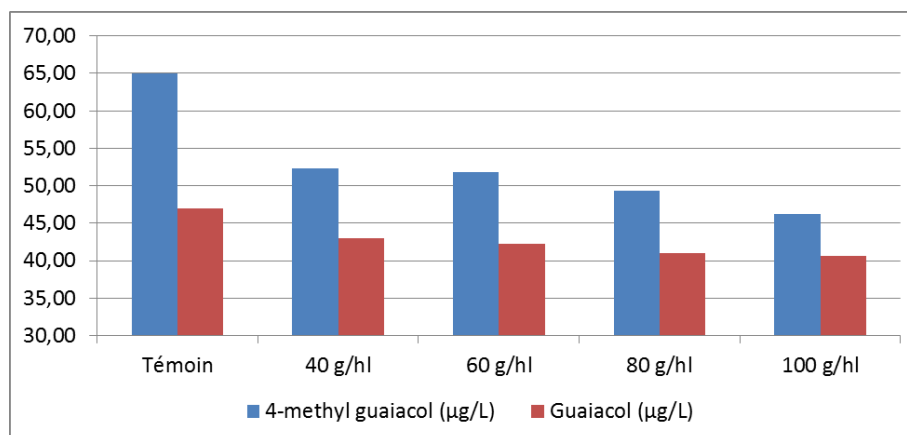
*Trial treatment of a **smoke-tainted product** carried out in the laboratory on a red wine with added 4-methyl guaiacol and guaiacol (the compounds that cause smoke taint).*

- When treating smoke taint, prior treatment with β-glycosidases (**LYSIS® ESSENTIA**) is recommended on fermenting musts and wines. This is because some of the compounds that cause smoke taint can be glycosylated (bonded to sugars) and require hydrolysis of the sugar-olfactory molecule bond to enable their removal by **OENOVEGAN® EXTRA**.

DOSAGE

After organoleptic detection of a defect, check the microbiology (detection of *Brettanomyces, pediococcus*, etc) and isolate the batch. If microbiological contamination is detected, we recommend that you treat your wine with **OENOVEGAN® MICRO** : see the technical data sheet, available at www.oenofrance.fr

For wines undergoing fermentation: 40 to 100 g/hL depending on the degree of alteration. Caution! For wines in barrels, especially with smoke taint, which may affect the organoleptic characteristics of the container, the wines should be placed in tanks and treated before being put back into uncontaminated barrels.

A fining test is recommended in order to determine the optimum dose for treatment. Please get in touch with your consulting oenologist.

For musts derived from grapes affected by smoke: apply 40 g/hL as a preventive measure. Additional treatment on the fermenting wine may be necessary after tasting. Recommended dose for fining test: 20-60 g/hL.

Maximum legal dose according to current European regulations: 100 g/hL.

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of water (do not use must). Mix thoroughly. Then add to the vat during pump-over (the use of a fining connector is recommended). Draw off wine 48 to 72 hours after treatment.

Precautions for use:
Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

 5 kg

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use within 48 hours.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.

SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France
Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - www.oenofrance.com

020/2020 – 2/2