



TECH POINT

SPECTRA[®] THIOL

THE KEY ENZYME FOR FRESH, AROMATIC
WHITE AND ROSÉ WINES

Optimize **cold extraction**
of **aromatic precursors**

SPECTRA[®] THIOL is a liquid enzyme preparation **rich in pectolytic and secondary enzymatic activity**. It facilitates the release of all **aromatic precursors** contained in plant cell walls.



Optimizes the extraction phase during cold settling on fine lees



Optimizes **release** of grape **aroma precursors**, including **thiols**



Proven effectiveness at low temperatures:
4-8°C



Reduces cold stabulation time and therefore energy costs

THE KEY ENZYME FOR FRESH, AROMATIC WHITE AND ROSÉ WINES

LET IT GO... AROMATIC PRECURSORS

The use of concentrated enzymes with specific activities, such as SPECTRA® THIOL, increases the release of varietal aromatic precursors such as thiols (Figure 1), even at low temperatures such as those used during cold stabilization.

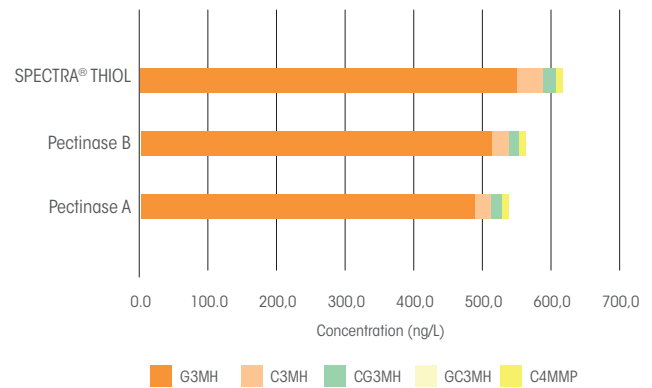


Figure 1. Thiol precursor concentrations measured in white musts after stabilization at 4°C for 6 days, treated or not with SPECTRA® THIOL.



TESTIMONIAL FROM PROVENCE

“ The use of SPECTRA® THIOL enabled us to reduce stabilization time on our Grenache rosés by 3 days. In addition to its effectiveness in releasing more aroma precursors, this enzymatic preparation brings real gains in terms of energy savings. ”

Fabien DEGIOANNI, oenologist,
OENOLYSE LABORATOIRE D. PERALDI

REDUCED COLD STABILIZATION TIME

SPECTRA® THIOL accelerates the extraction process at low temperature, thereby reducing stabilization time while maintaining a level of precursors that guarantees good thiol expression by the right yeast.



A TOOL THAT CAN BE INTEGRATED INTO A THIOL PROCESS

Once extracted, aroma precursors need to be protected and revealed. Applying the range of tools offered by OENOFRANCE® maximizes the varietal aromatic potential and allows us to obtain wines with a fresh, fruity “thiol” profile (Figure 2).

Cold
stabilization

SPECTRA
THIOL

Extraction
and release
of precursors.

Before
yeasting

DIWINE Thiol

Protection
against
oxidation, which
traps thiols
and preservation
of their longevity.

Yeasting

Selectys Thiol

Amplified
revelation of thiol
aromas thanks
to the *IRC7* gene
carried by this
yeast strain.

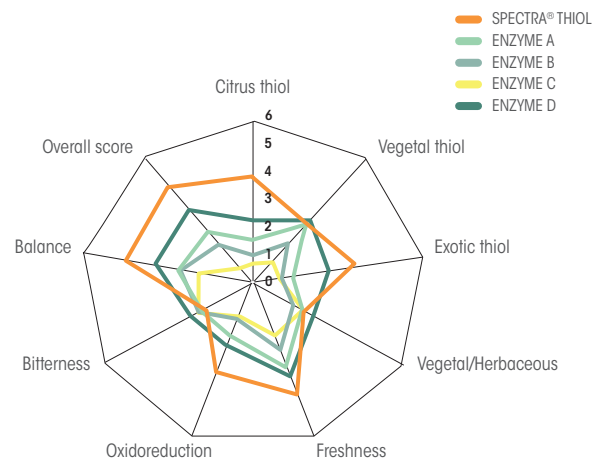


Figure 2. Organoleptic profiles of wines that have undergone a complete “thiol” process, including SPECTRA® THIOL or another enzyme preparation.