

A NEW GENERATION OF FINING AGENTS

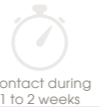


For over ten years now, IOC has been developing innovative and natural fining alternatives using organic, non-allergenic and non-animal-based matters.

VINOFINE ROUGE™

Reference vegan alternative to gelatine in red wine

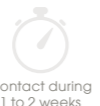
- Unique effectiveness, proven by 4 years of collaborative projects
- Improved aromatic protection, recognised by users
- Controlled costs



QI NO[OX]™

Reduces colour evolution and oxidation-related defects

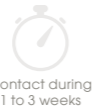
- Plant-based biopolymers (chitosan, pea protein) and bentonite
- Alternative processing aid to casein and PVPP
- Freshens and rejuvenates the colour of oxidised wines



FYNEO™

Innovative and respectful alternative for fining white, rosé and red wines

- Yeast protein concentrate with very high loading density
- Prevents hard and bitter finishes, alternative to albumin
- Protects the wine's organoleptic properties



COATING GUM ARABIC

FLASHGUM™ R/FLASHGUM™ R MF (MICROFILTERED)

Enhances the roundness and sweetness of wines and reduces astringency

- Reference coating gum arabic, which comes from Seyal acacia
- FLASHGUM™ R MF: finely filtered version that ensures the wine's clarity, stability and filterability



YOUR COMMERCIAL WINEMAKER

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PREPARING FOR



BOTTLING



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LEES ALTERNATIVES AND MANNOPROTEINS

Specific inactivated yeasts and yeast mannoproteins, which contribute to balance on the palate and aromatic expression. Their use is associated with numerous benefits that complement wines: roundness, reduction of aggressive sensations, length on the palate, complexity and stabilisation.



Specific inactivated yeasts



Creates body and volume on the mouth



Safe alternatives to maturing on lees



100% soluble mannoprotein based formula



Instant finish just before the wine is bottled (or 24 hours before microfiltration)

SPHERE BLANC™

Body, roundness and sensory stabilisation when maturing white wines

- Coating against excessive acidity and dryness
- Rapidly amplifies perceptions of roundness and body in white wines
- Stabilises taste and aromatic sensations in the long term

Indicative dosage to use: 10 to 20 g/hL

Contact during 4 to 8 weeks

SPHERE ROUGE™

Volume, structure and persistence of red wines

- Small polysaccharides: fullness in the mouth
- Improves tannin perception
- Aromatic maturity sensations

Indicative dosage to use: 10 to 20 g/hL

Contact during 4 to 8 weeks

SPHERE EXPRESS™

Volume and softness for very short maturation periods

- Accelerates the release of mannoproteins
- Improves the wine's structural properties
- Balance focused on freshness on the mouth

Indicative dosage to use: 5 to 20 g/hL

Contact during 1 to 4 weeks

ULTIMA FRESH™

Restores balance on the palate

- Restores balance among wines that don't reach phenolic ripeness and technological ripeness at the same time
- Freshness on the mouth
- Length, body and volume

Indicative dosage to use: 5 to 25 g/hL

Instant action

ULTIMA SOFT™

Body and acidity coating

- Integrates acidity
- Roundness and reduced dryness
- Salinity and aromatic persistence

Indicative dosage to use: 5 to 25 g/hL

Instant action

ULTIMA JUMP™

Aromatically preserves and refreshes wine

- Reduces the vulnerability of aromas to oxidation
- Clean and fresh fruity flavours
- Reduces oxidative characteristics (bitterness, ripe fruit)

Indicative dosage to use: 5 to 25 g/hL

Instant action



TANNINS

Our tannin selections are designed to protect against oxidation and contribute to structure and volume on the palate without enhancing astringency.

VOLUTAN™

Balance and longevity of wines

- 100% white grape tannin
- Structure, volume, suppleness and preservation of wines
- Available with solution service

Indicative dosage to use: 5 to 20 g/hL or 10 to 40 mL/hL

Instant and long-term action



* Only the powder version can be used for Nop winemaking.



ESSENTIAL™
RANGE



Blend of prime tannins



Diversity of the best plant varieties



PRIVILÈGE™
RANGE

ESSENTIAL PASSION™

Reveals the fruity intensity of wines

- Blend of cherry tannins and gallotannins
- Freshens and enhances the wine's fruity varietal aromas
- Corrects the wine's structural aggressivity

Indicative dosage to use: 1 to 15 g/hL

Instant and long-term action

ESSENTIAL OAK SWEET™

Roundness, complexity and balance

- Blend of tannins from French oak
- Complexity on the mouth
- Contributes to the wine's softness and elegance

Indicative dosage to use: 0,5 to 10 g/hL

Instant and long-term action

ESSENTIAL OAK BARREL™

Volume and aromatic intensity

- Blend of ellagitannins extracted from the heartwood of French oak
- Softens the wine and preserves the notes of vanilla
- Complements the wine's volume and structure

Indicative dosage to use: 0,5 to 10 g/hL

Instant and long-term action

PRIVILÈGE BLEU™

Finesse and complexity

- Blend of ellagic tannins extracted from American white oak wood
- Smoothness and volume on the mouth
- Freely expresses the wine's aromatic complexity

Indicative dosage to use: 0,5 to 5 g/hL

Instant and long-term action

PRIVILÈGE NOIR™

Structure and aromatic balance

- Blend of French oak tannins and wild cherry proanthocyanidins
- Enhances the wine's structure and fullness
- Respects the balance between red and black fruit

Indicative dosage to use: 0,5 to 5 g/hL

Instant and long-term action