

# ultiMA<sup>fresh</sup>™

## LEES ALTERNATIVES

**Freshness, sweetness and length in the mouth.**

### ↓ OENOLOGICAL APPLICATIONS

**ultiMA<sup>fresh</sup>™** is a preparation based on selected mannoproteins which restores the wine's fresh flavour.

**ultiMA<sup>fresh</sup>™** also helps to increase length in the mouth and sweetness, simultaneously decreasing bitterness, to provide optimal flavour balance.

Some mannoproteins may participate in tartaric stabilization of wines.

### ↓ DOSE RATE AND INSTRUCTIONS FOR USE

- 5 to 25 g/hL

Initial in-bottle testing is essential to find the best dosage and to measure the sensorial impact.

Dissolve the **ultiMA<sup>fresh</sup>™** in 10 times its own volume of water or wine. Its micro-granule format makes it easy to employ and effectively limits any powderiness.

After addition, thoroughly blend the wine by a pumping over or stirring up the lees (bâtonnage), taking care not to introduce oxygen.

Being totally soluble, **ultiMA<sup>Fresh</sup>™** may be added directly to a wine. Thanks to its instantaneous action, the wine may be treated immediately before bottling. If the wine is going to be filtered, it is better to add **ultiMA<sup>Fresh</sup>™** 24 hours before filtration; **ultiMA<sup>Fresh</sup>™** will not decrease its filterability.

Reminder: before tangential microfiltration, the treated wine is generally considered as having to have the following characteristics: blocking index < 10 and turbidity < 1NTU.

### ↓ CHARACTERISTICS

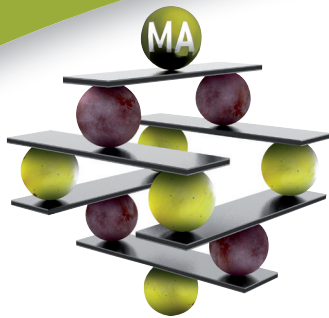
- Mannoproteins origin: *Saccharomyces cerevisiae*.
- Gum arabic: plant polysaccharides.
- A solid micro-granular preparation, 100% soluble in usual recommended doses. When pre-diluting **ultiMA<sup>Fresh</sup>™** in 10 times its volume of water or wine, slight cloudiness may form which will disappear when the product is incorporated in the total volume to be treated.

### ↓ PACKAGING AND STORAGE

- 500g, 1 kg

Store in a cool, dry, odourless place between 5°C and 25°C.

After opening, close the sachet properly and keep it free from air and humidity for optimum conservation maximum one month. Once prepared, the preparation must be used within the day.



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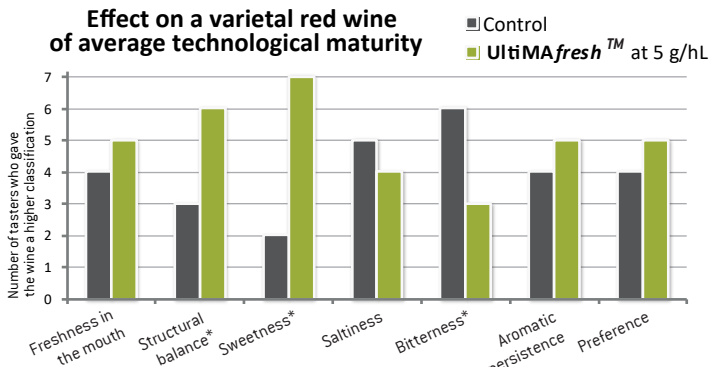
## Restoring balance

Our experiments have proved its ability to re-balance the structure of wines whose phenolic maturity is not aligned with their technological maturity. At the right concentration, **ultiMA<sup>fresh</sup>™** reduces bitterness and spiciness whilst bringing freshness in the mouth.

With less rich wines, it contributes to the sweetness and roundness.

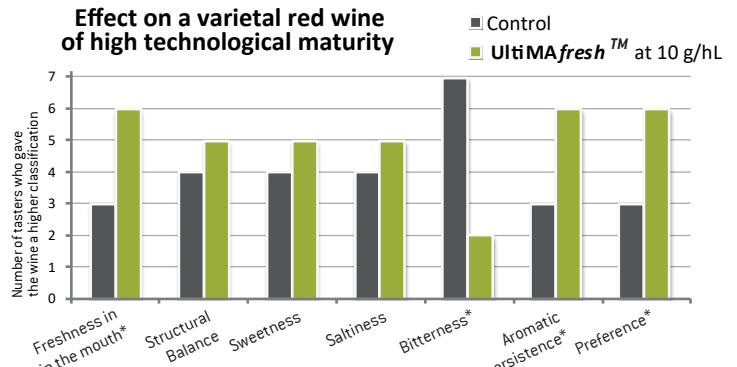
In all cases, the wine's individual character and originality are preserved.

### Effect on a varietal red wine of average technological maturity



Sensorial analysis – Paired comparison test (90% significance threshold): a Merlot from Languedoc at 13% vol.

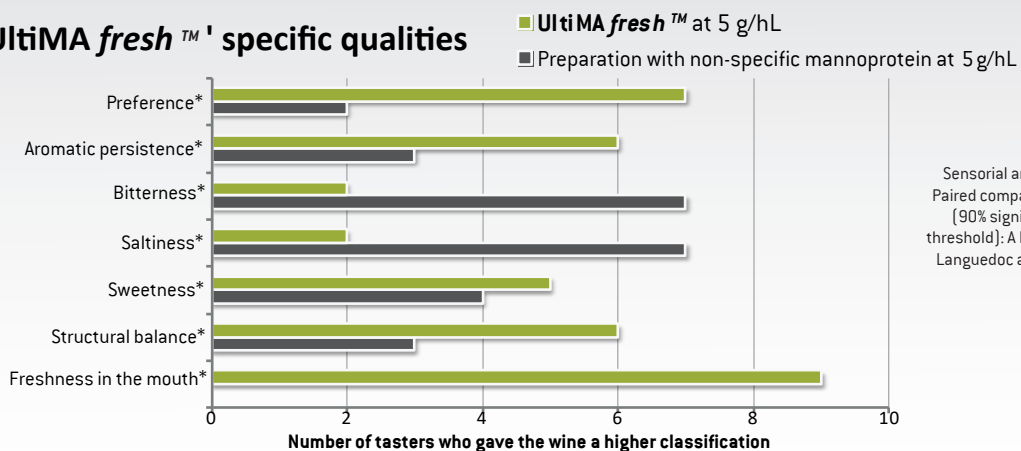
### Effect on a varietal red wine of high technological maturity



Sensorial analysis – Paired comparison test (90% significance threshold): a Merlot from Gironde at 14.5% vol.

## A preparation rich in specific mannoproteins

### UltiMA<sup>fresh</sup>™ specific qualities



Sensorial analysis – Paired comparison test (90% significance threshold): A Merlot from Languedoc at 13% vol.

**UltiMA<sup>fresh</sup>™** uses a special formula, specifically selected for its effects on balance. By comparison with other preparations, it primarily helps to reduce bitterness and to harmonise the balance of alcohol, tannins, acidity and sweetness. It also preserves and enhances a wine's surface tension and freshness.