

# ACTIPROTECT ROSÉ

## OPTIMIZATION OF FERMENTATION

**Yeast protector to bring out the aromas of rosé wines**

### ↓ OENOLOGICAL APPLICATIONS

**ACTIPROTECT ROSÉ** is a 3rd-generation protector: obtained from a yeast strain selected for its exceptional sterol-producing capacity, autolysed using a dedicated process to concentrate these sterols and combined in an inactivated yeast particularly rich in minerals and vitamins.

This unique composition confers a capacity that was unmatched by second- and first-generation protectors to strengthen the membrane of active yeasts when being rehydrated. More resilient and functional, the plasma membrane optimises must-to-cell exchanges, in particular of thiolated aroma precursors.

The result is that the yeast is able to bring out the entire aromatic potential of the rosé must, in complete safety where fermentation is concerned, even in stress conditions (e.g. enhanced clarification, low temperature, vinification in reducing conditions).

### ↓ INSTRUCTIONS FOR USE

Dosage: 30 g/hL.

Incorporate **ACTIPROTECT ROSÉ** into the rehydration liquor of your yeasts before adding.

Mix 1 kg of **ACTIPROTECT ROSÉ** in 20 L of water at 43°C.

Allow the temperature to fall to between 35 et 40°C (in the case of *S. cerevisiae* yeasts) before incorporating active dry yeasts into this yeast.

Gradually acclimatise the yeast to the must temperature by successively adding must to the yeast, then pitch the must when the difference in temperature between the must and the yeast is less than 10°C.

### ↓ CHARACTERISTICS

Composition:

- autolysed yeast (*Saccharomyces cerevisiae*): organic nitrogen content <11.5% of dry matter (nitrogen equivalent) and amino acid content between 10% and 20% of dry matter (glycine equivalent)
- inactivated yeasts (*Saccharomyces cerevisiae*): organic nitrogen content <9.5% of dry matter (nitrogen equivalent).

Solid preparation containing insolubles.

### ↓ PACKAGING AND STORAGE

- 1kg bags.

To be stored in a dry, odour-free place, between 5 and 25°C. Once the sachet is open, the product must be used rapidly and cannot be conserved. Once prepared, the formulation must be used within the day.

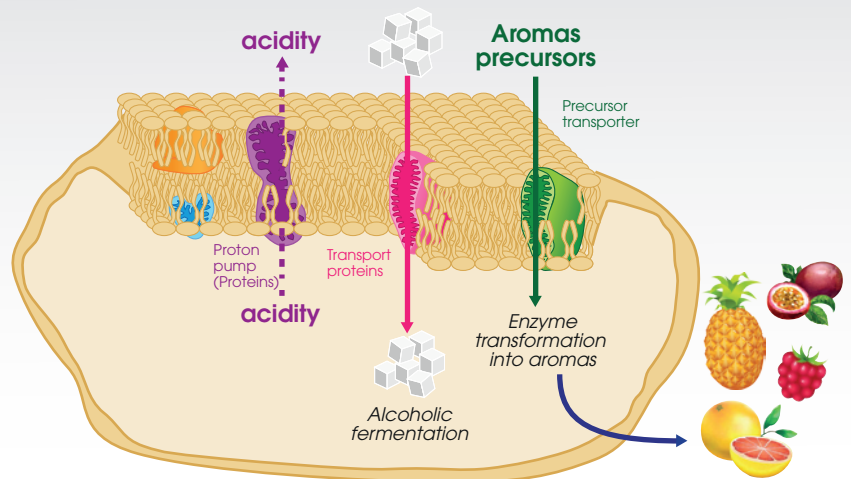
# ACTIPROTECT ROSÉ

## Optimising membrane constitution to enhance the aromatic expression of wines

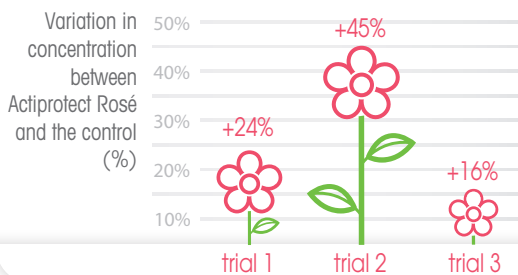
The plasma membrane is the barrier between the intracellular liquor and the must. The embedded proteins make essential functions possible such as:

- assimilating aroma precursors to bring them out
- getting rid of acidity to guarantee the survival of the yeast
- assimilating sugars for efficient alcoholic fermentation

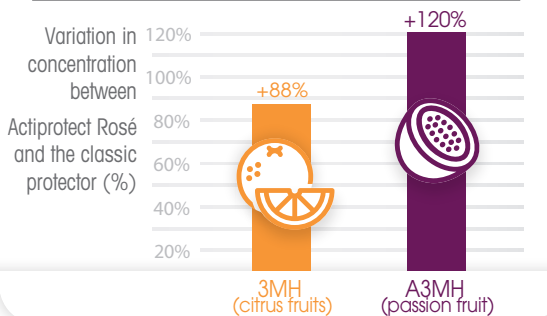
It is vital for the membrane to be in a good state if quality rosé wines are to be obtained.



### Increase in floral aromas (2-phenylethanol) by using ACTIPROTECT ROSÉ (control: without protector)



### Increase in fruity thiols obtained with ACTIPROTECT ROSÉ in comparison to a classic yeast protector



## Enhanced aromatic expression

**ACTIPROTECT ROSÉ** enhances the membrane physiology of the rehydrated yeast.

The yeast has **better survival capacities** at the beginning and end of fermentation and **better integrates aroma precursors** (amino acids and thiol precursors) before releasing them as aromas thanks to its specific enzyme metabolism.

This optimisation results in **increased formation of fruity varietal thiols** of citrus type (3MH) and exotic fruits (A3MH) on the one hand, and **floral aromas** (2-phenylethanol) on the other.

These results are also different from those obtained with previous-generation yeast protectors which are not as rich in sterols as a result of the autolysed yeast strain and the process used.

In addition, less subject to stress, the yeast reduces its production of undesirable aromatic metabolites, such as ethyl acetate (up to -40%).

Associated with sustainable nutrition, ACTIPROTECT ROSÉ ensures optimum fermentation management so as to best preserve and bring out the aromatic potential of rosé wines.