

GLUTAROM

YEAST BIOPRODUCTS

Protection of early aromas in white and rosé wines

↘ OENOLOGICAL APPLICATIONS

GLUTAROM is a specific nutrient based on inactivated yeasts rich in glutathione and polysaccharides. Its preparation process helps it transfer these molecules to the wine must, together with their anti-oxidation and anti-aroma depletion properties.

Glutathione is a natural tripeptide antioxidant from grapes that works like a shield against oxygen and, above all, the oxidising quinones resulting from the oxidation of polyphenols. After using **GLUTAROM**, grape varieties with low levels of glutathione will be better protected against oxidation. **GLUTAROM** is also extremely useful for the purposes of bringing out varietal thiols.

Made from selected lees, **GLUTAROM** also ensures the rapid release of yeast polysaccharides that will interact with the aromas as they form and thus guarantee their improved stabilisation over time.

GLUTAROM is best added at the start of alcoholic fermentation or even before yeast inoculation in order to benefit from its protective and stabilising effects as soon as possible. In cases of slow or weak fermentation, a later addition may be considered in order to preserve the aromas in musts more vulnerable to oxygen.

↘ INSTRUCTIONS FOR USE

Add **GLUTAROM** in suspension to 10 times its own volume of water or wine must.

Glutathione is released in wine during ageing; therefore, during ageing on lees, we recommend to do some "batonnage" (by stirring or pumping over).

↘ DOSE RATE

Add 15 to 30 g/hL on white must at the beginning of the alcoholic fermentation.

↘ PACKAGING AND STORAGE

- 1 kg bags.

GLUTAROM can be kept 2 years in their original packaging stored in a cool and dry place protected from direct sun-light.

GLUTAROM

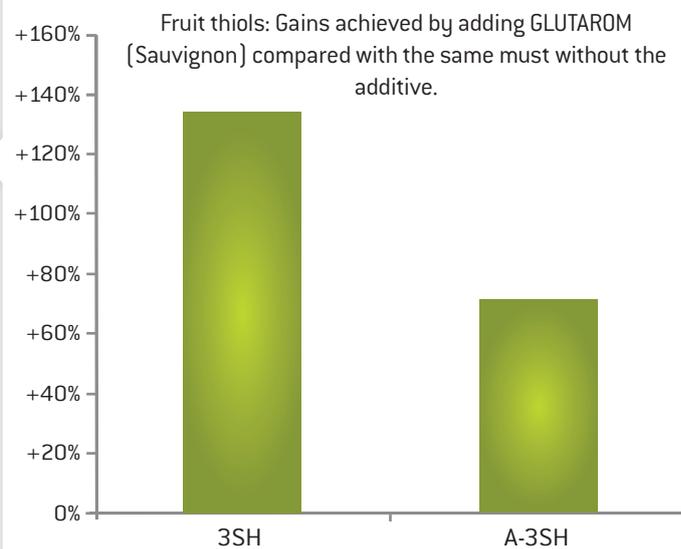
Protect the aromatic freshness
of your white wines

Glutathione, a natural tripeptide antioxidant

Oxygen may attack the phenolic acids in the wine must at an early stage, right from the pressing stage. These then oxidise and form extremely reactive compounds called quinones. In turn, these then oxidise the compounds of sensorial interest one by one, starting with those having the weakest redox potential. In particular, the varietal aroma thiols belong to this category (with redox potentials of between +100 and +150 mV), then come the tannins (average redox potential of +475 mV).

Glutathione, however, which has a very low redox potential (-40 mV) is the first to be attacked. Once this happens, it forms a colourless quinone complex called a grape reaction product (GRP) and works as a barrier against the oxidation reactions.

This protection helps protect the wine's floral and fruity aromas and stabilises its colouring.



Polysaccharides, a key element in stabilisation

The polysaccharides in wines and yeast are complex molecules that may have many effects, especially on the sensations of fatness and volume and in the reduction of astringency. They are also involved in the stabilisation of colour and the preservation of aromatic compounds by interacting with them. By slowly liberating polysaccharides whilst forming aromas during fermentation, **GLUTAROM** also helps to protect these from the hydrolysis reactions that take place during a wine's life. Here, the polysaccharides act as an aroma reservoir controlling the wine's sensorial expression over time.