

# IOC RÉVÉLATION THIOLS

## DRY ACTIVE YEAST

### Full expression of fruit thiols

#### ↓ OENOLOGICAL APPLICATIONS

**IOC RÉVÉLATION THIOLS** is the specific starter culture for white and rosé wines asserting the expression of varietal thiols and the aromatic compounds responsible for the varietal notes typical of numerous grape types such as Sauvignon Blanc, Colombard and Syrah.

As a rule, only a very small proportion of thiol precursors present in the grapes are converted into aromas by the yeast. During alcoholic fermentation carried out with the **IOC RÉVÉLATION THIOLS** yeast, however, this conversion rate is increased and the expression of a higher aromatic potential than that granted by the majority of yeasts is made possible.

The enzymatic activity of **IOC RÉVÉLATION THIOLS** allows this yeast to contribute strongly to the expression of citrus and passion fruit aromas. On the other hand, **IOC RÉVÉLATION THIOLS** limits the level of vegetable notes in the wine's bouquet.

**IOC RÉVÉLATION THIOLS** can also bring out the complexity in red wines (Gamay, Pinot, Syrah, etc), in which the varietal thiols participate in the aromas of small dark fruit.

#### ↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: K2 active.
- Alcohol resistance: high (15% vol)
- Nitrogen requirement: low. Opt for complex nutrients in order to prevent sulphurous odours.
- Ensures even fermentations between 15°C and 25°C. Temperature generally recommended for thiols expression: 16-18°C.
- Clarification of the must recommended: between 20 and 80 NTU.
- Latency phase: short.
- Rate of fermentation: moderate.
- Glycerol production: moderate.
- Production of volatile acidity: low to moderate
- Production of SO<sub>2</sub>: moderate.
- Froth formation: low.

#### ↓ MICROBIOLOGY QUALITIES

- Viable yeasts: > 10,000,000,000 cells/g.
- Microbiological purity: less than 10 non-culture yeasts per million cells.

#### ↓ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- 20 to 30 g/100L of must.

Rehydrate in ten times its own weight of water at 37°C. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean container.

Stir gently and then leave to rest for 20 minutes.

Where necessary, acclimatise the yeast culture to the temperature of the must by incorporating the latter progressively. The difference in temperature between the must being inoculated and the rehydration environment must never be greater than 10°C.

The total rehydration period must never exceed 45 minutes.

Where conditions are difficult, rehydrate in association with ACTIPROTECT +

#### ↓ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.
- Store in a cool dry place. Once opened, the product must be used quickly.

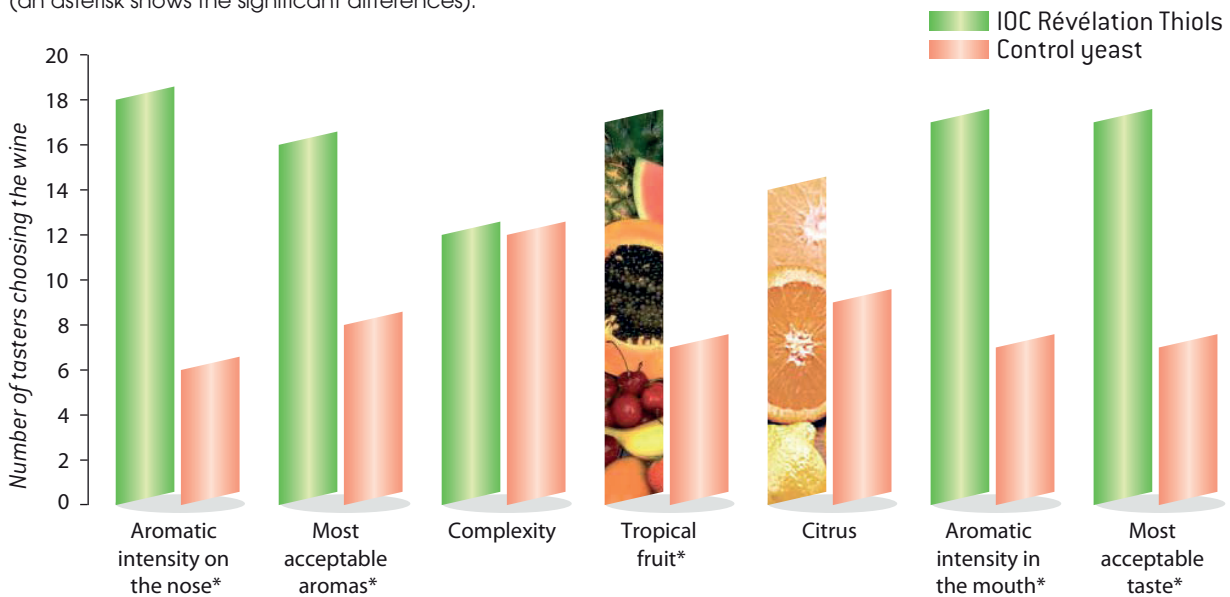
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## A fruit orientation popular with consumers

Comparative testing conducted using a Colombard grape type – Wines were tasted 3 months after alcoholic fermentation by a panel of 24 consumer wine tasters from outside the wine and vine industries.

### Two wines were categorised on the basis of their sensorial qualities

(an asterisk shows the significant differences).



The enzymatic activity of IOC **RÉVÉLATION THIOLS** facilitates the liberation, in particular, of the thiol 3MH from its precursors under a very wide range of conditions.

3MH contributes strongly to the expression of citrus and passion fruit aromas.

On the other hand, IOC **RÉVÉLATION THIOLS** accentuates 4MMP to a lesser extent, thus limiting the level of vegetable notes in the wine's bouquet.

### Results of various tests comparing IOC RÉVÉLATION THIOLS with control yeasts classically used to obtain thiols.

