

RePrise™ BIO

NOVEL INACTIVE YEAST MATURATION AND REFRESHMENT FOR ALL WINES

► General

Yeast is a natural bioreactor which is not only responsible for alcoholic fermentation in winemaking. In addition, the yeast produces a number of natural, valuable ingredients during fermentation, which offer a variety of additional functions during wine maturation.

RePrise™ BIO is a new inactive yeast specifically designed for wine maturation after alcoholic fermentation and for the treatment of aged wines. It is produced exclusively on the basis of natural raw materials from certified organic agriculture and contains no known allergens. Besides the complete inactivation of the yeasts by a vacuum process, the functional ingredients are protected by this gentle process. In particular, these are the polysaccharides and polypeptides of the yeast cell. They are the functional groups that serve as antioxidants, harmonization of phenols, colour stabilisation of red wines or refreshment of old wines. They have *reducing*, *adsorbing* as well as *complementary* properties when applied in the wines. In addition, due to its natural production, **RePrise™ BIO** does not add its own yeasty taste to the wine.

With the entry into force of Regulation (EU) 2019/934 supplementing Regulation (EU) No 1308/2013 with regard to authorised oenological practices and restrictions on the production and conservation of wine products, the following amendment, inter alia, opens up further areas of use for the wine maker:

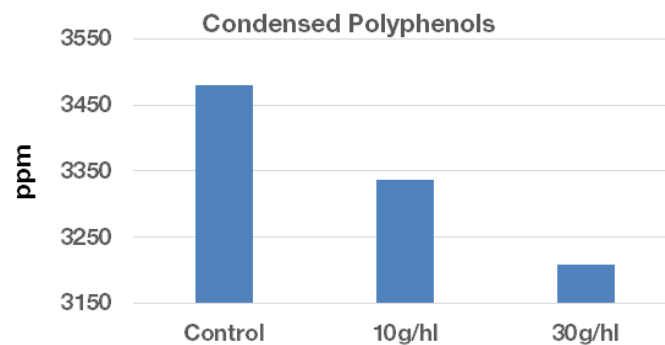
NEW APPROVAL: Till the 7th of December 2019, the product class of inactivated yeasts was only permitted as a nutrient in must and young wine. By the aforementioned regulation, inactivated yeasts are now also permitted as treatment agents for wine and all other wine categories.

► Results from the practice



Control

30g/hl RePrise Bio



► Functionality

Due to a specific selection of substrates during production of **RePrise™ BIO**, the product is rich in polypeptides, mannoproteins and polysaccharides. These valuable ingredients in **RePrise™ BIO** are composed of a variety of polysaccharides, polypeptides, proteins and other natural polymers.

In addition, these yeast cell components, such as the yeast cell wall and yeast extract, provide other useful additional functions that make technical additives unnecessary.

This results in the following new applications for the treatments of all wine by this special inactivated yeast:

- ▶ Use as a natural antioxidant in wine maturation.
- ▶ Reduction of SO₂ addition rate at stabilization
- ▶ They promote the colour and aroma protection of the wine during vinification without SO₂
- ▶ Enhancement of colour stabilisation and harmonisation of the phenol content in red wines
- ▶ Protection against early ageing
- ▶ Very suitable for refreshing old wine.

▶ Properties

- ▶ The naturally existing high content of polypeptides ensures the protection of the native flavours and thus creates longevity of the wines.
- ▶ The peptides promote colour stabilisation during red wine maturation.
- ▶ The natural peptides and yeast proteins harmonise the phenolic impression in the wine and increase the positive mouthfeel.
- ▶ Harmonization and buffering of phenol components.
- ▶ More complexity and density on the pallet.
- ▶ Removes aged characters and brings back freshness and elegance of aged wines.

▶ Practical application

- ▶ Completely dissolve the amount of **RePrise™ BIO** as indicated for the target application in wine.
 - ▶ per 1 kg in 10 litres of wine.
- ▶ Do not mix **RePrise™ BIO** with other fining products or any tannins.
- ▶ As a *Fining Aid* the minimum contact time should be 2 hours, after 48 h it needs to be racked or filters off
- ▶ When adding in wine, please ensure complete homogenization, stir well or if necessary, do a pump over into another tank.
- ▶ As *Vinification Aid* or antioxidant **RePrise™ BIO** can last in the wine up to six months easily.
- ▶ The sediment from any fining process should be separated off after 3 days at the latest by diatomaceous earth, crossflow or a sheet filtration by a nominal retention rate of 3 µ.
- ▶ To determine the correct dosage, we recommend a preliminary test in the laboratory.

▶ Ingredients

RePrise™ BIO is a purified inactivated yeast preparation and compliant with the organic regulation EC 834/2007 & 889/2008.

All components are GMO-free and compliant with Food Grade Standard.

▶ Dosage

1. TARGET APPLICATION: VINIFICATION AID

Contact time up to 6 months	Dosage
Use as antioxidant in white wine	20-30 g / hl
Use as antioxidant in red wine	15-20 g / hl
Colour and flavour evolution and protection	20-30 g / hl

2. TARGET APPLICATION: FINING AID

Min. contact time 2 h max. 48h	Dosage
Phenol harmonisation white wine	10-20 g / hl
Phenol harmonisation red wine	15-25 g / hl
Refreshment of aged wines	> 25 g / hl
Refreshment of very aged wines	30-40 g / hl

▶ Packaging / Shelf life

RePrise™ BIO will be delivered in a gas-tight aluminium foil in 1 kg or 5 kg units.

Shelf life: min. 36 months at 15 °C, stored in a cool and dry place. Storage over 35 °C can damage the product. Open containers must be consumed immediately.



Disclaimer:

The information, data and recommendations contained in this product information are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The PI serves as description of the products and its characteristics when used according to the protocol. No warranty, expressed or implied, regarding the product described in this PI shall be created or inferred by any statement in this PI.