LyseE+

Enzyme-enhanced inactivated yeast

ALLERGEN FREE GMO FREE

TECHNICAL DESCRIPTION

Sur lie aging is a very common practice for both white and red wines. This process is one of the keys to enhancing wines and their complexity. Optimizing yeast autolysis provides a significant impact on taste.

LyseE+ is a new product composed of inactivated yeast rich in mannoproteins and glucanase enzymes [exo (1,3) and (1,6) β-D-glucanase]. It gives the wine softness, volume and body, and also promotes color stabilization. At the end of the aging process, thanks to the naturally present cell walls, it aids in clarification.

Additionally, the specific type of inactivated yeast in **LyseE+** promotes the formation of compounds that help enhance flavor complexity by contributing to the release of intracellular components from the yeast, such as amino acids, peptides and polysaccharides.

Thanks to its components, **LyseE+** extends the shelf life of wines during sur lie aging and helps preserve varietal aromatic notes over time, especially the more volatile ones.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Once added, **LyseE+** requires minimal stirring before undergoing lysis and releasing all beneficial compounds into the medium.
Product based on inactivated yeasts and glucanase enzymes [exo (1,3) and (1,6) β-D-glucanase].

At the end of treatment, **LyseE+** will give the wine a velvety, harmonious and full-bodied taste. It increases the aromatic intensity and persistence of wines and maintains it over time. It preserves color, avoids risks associated with prolonged contact with unsuitable lees and reduces the amount of bentonite needed for protein stabilization by up to 50%.

DOSAGE

Recommended dosage: from 10 to 30 g/hL.

Reference:LYSEE+_TDS_EN_0190525_OENO_South_Africa

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LYSEE+

INSTRUCTIONS FOR USE

Add at the beginning of alcoholic fermentation and allow to act.
Best results are achieved with early additions.

If used during aging, add at three-quarters of alcoholic fermentation and allow to act. In this case, the recommended contact time varies from 1 to 9 months, depending on the desired volume.

Precautions: do not stir if less than 15 days remain before membrane filtration.

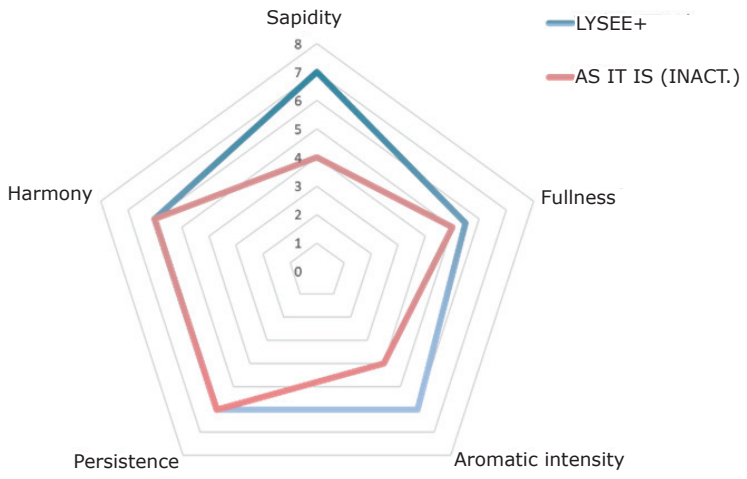

Figure 1. Comparison between using only inactivated yeast and using it together with LyseE+.

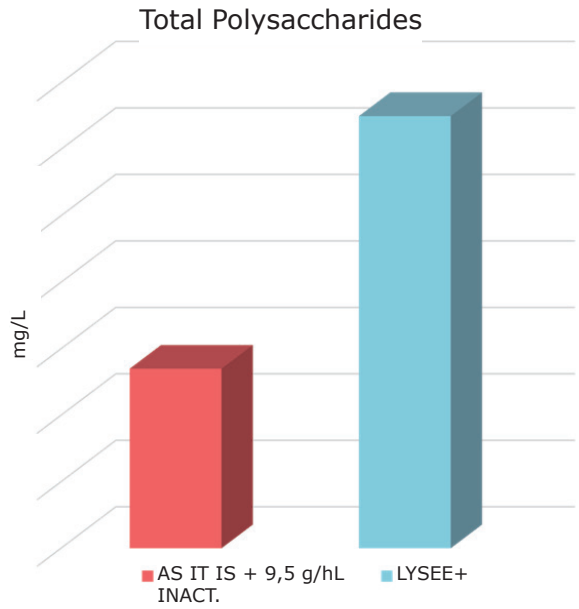

Figure 2. Polysaccharide release.

STORAGE AND PACKAGING

Store in a cool, dry place away from direct light and heat.

1 kg net packs in 5 kg boxes.

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