

YEAST DERIVATIVES
**FOR
THE AGING
OF YOUR**



**TAKE CARE OF YOUR
WINE AND ITS
EVOLUTION OVER TIME.
DISCOVER AEB PRODUCTS.**



THE ORGANOLEPTIC CHARACTERIZATION OF WINES

AGING IS A **FUNDAMENTAL STAGE IN THE EVOLUTION OF WINE**, AS IT ALLOWS THE WINEMAKER TO HIGHLIGHT THE VIRTUES OF THEIR PRODUCT AND INCREASE ITS STABILITY OVER TIME.

THE BÂTONNAGE

One of the most studied practices to obtain wines with a full-bodied and harmonious taste, and an intense, varietal aroma, is **BÂTONNAGE**. This is a winemaking technique with a long tradition in Burgundy, which consists of keeping the wine in contact with the fine fermentation lees for several months, periodically resuspending them through gentle stirring.

This process slowly leads to the lysis of the yeast cell walls and enriches the wine with mannoproteins and other compounds that contribute to its **TASTE COMPLEXITY** and **CHEMICAL-PHYSICAL STABILITY**.



However, **PROLONGED CONTACT OF THE WINE WITH THE LEES IS NOT WITHOUT RISKS** and may cause unpleasant organoleptic deviations, such as the development of reduced odours or microbiological risks that lead to an increase in volatile acidity.

This technique is often associated with the maturation of wines in barriques: the wood, through oxygen exchange, promotes the evolution of both taste and bouquet. Clearly, it is a very labor-intensive practice.

MANNOPROTEINS, ARABIC GUM AND ELLAGIC TANNINS: THE ADVANTAGES OF SIMULTANEOUS USE

Extensive studies have shown that the **combined and balanced use of mannoproteins, arabic gum, and ellagic tannins** proves to be much more effective than using each component individually, bringing significant benefits:

- **Greater smoothness and body**
- **Faster stabilization**
- **Optimal regulation of the Redox potential during the aging process.**



WHY CHOOSE AEB BÂTONNAGE PRODUCTS?



- ✓ Smoother, more harmonious and full-bodied wine taste
- ✓ Greater aromatic intensity and persistence in young wines, while preserving their characteristics over time
- ✓ Protective action against oxidation
- ✓ Color preservation
- ✓ Reduced risk associated with prolonged contact with the lees
- ✓ Better post-fermentative evolution of the wine
- ✓ Up to 50% reduction in the amount of bentonite required for protein stabilization.

PROPERTIES

The products in **AEB'S BÂTONNAGE** line stand out for their **HIGH CAPACITY TO RELEASE NEUTRAL POLYSACCHARIDES** derived from yeast cells, which modify and enhance the colloidal fraction of wines. The immediate availability of the full cellular content of these yeasts - particularly the mannoproteins - increases tactile sensations on the mouth's mucous membranes, making them more pronounced and giving the wine a richer body, greater roundness and volume.

The aggressiveness often perceived in wines with high acidity or excessive astringency is typically linked to a lack of natural polysaccharides, a deficiency that AEB BÂTONNAGE products can correct, resulting in **SMOOTHER AND ROUNDER WINES**.

Moreover, extensive field experience has shown that almost all aromas in wine are protected by colloids, that constitute the component most enhanced by AEB BÂTONNAGE products.

The proteins and nitrogenous compounds released by Bâtonnage provide wines with **SIGNIFICANT PROTECTION AGAINST OXIDATION**, helping to **PRESERVE THE VARIETAL AROMAS OF WHITE WINES** and **MAINTAIN THE COLOR MATTER AND FRUITY AROMAS OF RED WINES**.

Finally, **BÂTONNAGE WITH ELLAGIC TANNINS** (the same tannins released by barriques) helps prevent the formation of free radicals and their oxidative effects. This, in turn, **PREVENTS THE APPEARANCE OF LIGHT-STRIKE FLAVORS IN WHITE WINES AND THE INCREASE OF ORANGE NUANCES IN RED WINES**, thus producing wines with more stable and visually appealing color.



THE AEB BÂTONNAGE LINE

DISCOVER
THE RANGE



A careful selection of the ideal product will allow the winemaker to achieve **SIGNIFICANT DIVERSIFICATION AND CUSTOMIZATION OF THEIR WINES**, highlighting the most important characteristics during the aging phase.

| PRODUCT | IDEAL USE |
|---------------------------------|---|
| LyseE+ | Improvement of body, taste and Redox balance Increases the aromatic intensity and persistence of wines and maintains them over time. Provides protective action against oxidation, preserves color and prevents the risks associated with prolonged contact with undesired lees. Additionally, it reduces by up to 50% the amount of bentonite needed for protein stabilization. The yeast autolysis process is accelerated by the presence of enzymes. |
| BAT-MANN | Organoleptic characterization Enhances taste breadth in structured wines and softens the harshness of the most astringent tannins. It accentuates flavour, giving sweetness, roundness and volume, while contributing to improved tartaric stability. |
| BÂTONNAGE Body | Improvement of taste and volume Enhances savoury sensations, providing roundness, broader taste, and persistence thanks to the presence of polysaccharides. |
| BÂTONNAGE Plus 150 KD | Body increase Provides greater aftertaste persistence and prevents the formation of orange nuances. |
| BÂTONNAGE Plus Arome | Enhancement of aromatic intensity Releases the full terpenic potential of the must, making it stable and persistent. |
| BÂTONNAGE Plus Blanc | Greater longevity and aroma in white and rosé wines Provides protection against oxidation, leading to longer-lived wines with more intense aromas. Increases protein stability, allowing for reduced or even eliminated use of bentonite. |
| BÂTONNAGE Plus Élevage | Greater body and aromatic expression Intensifies and anticipates the positive effects of maturation on fine lees, producing fuller and more aromatic wines. Provides immediate antioxidative protection that continues the action performed by CO ₂ during fermentation. |
| BÂTONNAGE Plus Rondeur | Enhancement of elegance and body Gives the wine a smoother, more harmonious and fuller taste; increases the aromatic intensity and persistence of young wines and maintains them over time; protects against oxidation; preserves color; avoids the risks related to prolonged lees contact; and reduces by up to 50% the amount of bentonite required for protein stabilization. |
| BÂTONNAGE Plus Structure | Greater structure and volume Promotes the evolution of the wine's polyphenolic compounds, accelerates color stabilization and significantly softens tannic roughness. |
| BÂTONNAGE Texture 2.0 | Broader taste profile Ideal for wines with medium to high structure, it provides harmony and roundness while avoiding the risks and flaws associated with prolonged lees contact. |
| ELEVAGE Glu | Preservation of varietal aromas and prevention of post-alcoholic fermentation reduction Acts at the source of Redox processes and significantly improves wines produced with more traditional vinification techniques, reinforcing the protective barrier that preserves aromatic freshness, body and fullness. |
| LyseE | Improvement of body, taste and Redox balance Enhances the aromatic intensity and persistence of wines and maintains them over time; also protects against oxidation, preserves color, prevents the risks associated with undesirable lees contact, and reduces by up to 50% the use of bentonite for protein stabilization. |
| SUPER-MANN | Improved smoothness and stability Being a mannoprotein-based preparation, it stabilizes aromas, improves perlage quality, volume and tartaric stability. In red wines, it preserves color through interaction with polyphenols. |

INSTRUCTIONS FOR USE: add the product to new wine still in fermentation or during the storage phase. Stir to improve homogenization until the desired effects are achieved. For proper blending, a contact time of several days is recommended.



Our maturation and aging adjuvants are
GMO-free and allergen-free.



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