



LyseE



Inactive yeast for «sur lie» aging



→ TECHNICAL DESCRIPTION

«sur Lie» aging is a very common practice for both white and red wines. It gives the wine softness, volume and body and also aids colour stabilisation. At the end of maturation, it assists clarification thanks to the naturally present cell walls.

Furthermore, the characteristic of the inactive yeast present in **LyseE** favours the production of sub-products that, in addition to the taste aspect, improve the oxidation-reduction balance. The transfer of sulphur compounds to the medium makes it possible to optimally manage the presence and arrival of oxygen in the wine, avoiding its negative impact due to a darkening of colour and a reduction in fruit and varietal aromas.

«sur lie» aging, allows the shelf life of wines to be extended, and also preserves varietal aromatic notes over time, especially the more volatile ones.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Once added, **LyseE** needs only a few agitations to then go into lysis and release all the beneficial compounds into the medium.

The product is based on inactive yeasts rich in GSH

LyseE, at the end of the treatment, will give the wine a velvety, harmonious and full-bodied taste. It increases the intensity and aromatic persistence of wines and maintains it over time; it also has a protective action against oxidation, preserves colour, avoids the risks associated with prolonged contact with non-ideal lees and reduces the bentonite doses required for protein stabilisation by up to 50%.

→ DOSAGE

Recommended dosage: 20 to 40 g/hL. Add at three/fourths of alcoholic fermentation and leave to act. The recommended contact time varies from 1 to 9 months, depending on the volume to be obtained.

Possible precautions: do not agitate if there are less than 15 days to the close filtration phase.

→ INSTRUCTIONS FOR USE

The best results are obtained with early additions.

→ STORAGE AND PACKAGING

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

500g packs net in 4 kg boxes.

5kg net bags.

