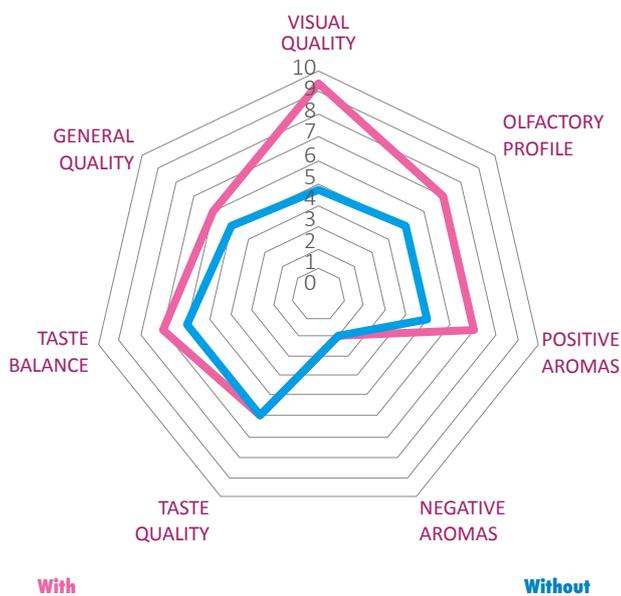


## Super Bouquet EVOLUTION

Antioxidant effect protects aroma and delays ageing.



Organoleptic profile of white wine (2016 harvest year) with and without application of **Super Bouquet EVOLUTION**, three months after the end of alcoholic fermentation. Variety: Airén; % vol.: 11.51; pH: 3.40; TA: 5.23 g/l; Free SO<sub>2</sub>: 4 mg/l; Total SO<sub>2</sub>: 46 mg/l.



White wine (2016 harvest year) with and without addition of Superbouquet EVOLUTION.

### CHARACTERISTICS

It is a second-generation inactive yeast with great antioxidant power, it promotes the release of amino acids and thiolic peptides (glutathione). Although the positive impact of this thiolic peptide and its precursor metabolites on wine aroma and ageing is well known, analysis of its effect during fermentation and identification of the oenological practices and factors that affect its content have produced a wine-making treatment that maximizes its protective properties.

Its use is particularly recommended in white wines made from highly oxidative varieties rich in volatile thiols (Chardonnay, Sauvignon Blanc and Verdejo).

Its powerful antioxidant properties lower SO<sub>2</sub> levels during winemaking. It is especially indicated for production of sulphite-free wines.

Superbouquet EVOLUTION is an outcome of the VINNOSO<sub>2</sub> (INNFACTO IPT 2012-0967-060000) research project into ways of reducing SO<sub>2</sub> levels during wine production.

*Colour parameter analysis:*

DETERMINACIONES	WITHOUT SUPERBOUQUET EVOLUTION	WITH SUPERBOUQUET EVOLUTION
Colour intensity (calculated)	0.119	0.108
DO 420 (spectrophotometer)	0.085	0.084
DO 440 nm (oxidative phenolic compounds)(spectrophotometer)	0.059	0.056
DO 520 (spectrophotometer)	0.027	0.020
DO 620 nm (spectrophotometer)	0.007	0.004
TPI (spectrophotometer)	7.82	6.87
DO 320 (phenolic acids) (spectrophotometer)	4.14	3.84

•The sample containing **SUPERBOUQUET EVOLUTION** shows a slight decrease in oxidative phenolic compounds (DO 440 nm) and a significant decrease in total phenols (TPI) and phenolic acids associated with oxidation (DO 320 nm).

### APPLICATION

- During the initial stages of alcoholic fermentation to allow the yeast to assimilate and synthesise the glutathione.
- At the end of alcoholic fermentation.
- During sur lie ageing and in finished wine.

For maximum protection with **Superbouquet EVOLUTION**, avoid nitrogen deficiencies. We recommend using an organic nutrient (**Actimax NATURA**) from the start of fermentation. Do not apply ammonium salts.

For wines with low SO<sub>2</sub> levels or without sulphites, we recommend managing dissolved oxygen and regularly checking microbiology.

## ORGANOLEPTIC QUALITIES

Its natural antioxidant effect does the following:

- **Protects colour:** Restricts browning in musts and wines. Removes reactive quinones from must.
- **Protects aroma:** Helps preserve musts' and wines' aromatic fraction. Early application protects the volatile thiols formed during alcoholic fermentation that are particularly susceptible to oxidation.

Application during alcoholic fermentation increases expression of thiolic varieties' aromatic potential.

## COMPOSITION

• **Inactive yeast** (*Saccharomyces cerevisiae*) with great antioxidant power (glutathione). Specifically selected strain, grown on a nutrient-rich medium and heat-inactivated.

## DOSAGE

FERMENTATION	20-40 g/hl
SUR LIE AGEING AND FINISHED WINE	10-20 g/hl

## INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of must or water and add to the vat, mixing thoroughly.

## PHYSICAL APPEARANCE

Cream granules.

## PACKAGING

1 and 10kg packs.

Suitable for making organic wine:

-Compliant with European regulation CE 834/2007-RUE 203/2012.

-Compliant with American regulations NOP (National Organic Program).

-Suitable for vegans.

-Allergen-free.

## PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 402 (REV.1)

Total nitrogen [%]	< 10
Moisture [%]	< 7
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Yeasts [CFU/g]	< 10 <sup>2</sup>
Moulds [CFU/g]	< 10 <sup>3</sup>
Lactic bacteria [CFU/g]	< 10 <sup>3</sup>
Acetic bacteria [CFU/g]	< 10 <sup>3</sup>
<i>Salmonella</i> [CFU/25 g]	NOT PRESENT
<i>E. coli</i> [CFU/g]	NOT PRESENT
<i>Staphylococcus</i> [CFU/g]	NOT PRESENT
Total coliforms [CFU/g]	< 10 <sup>2</sup>

## STORAGE

Store in the original packaging in a cool, dry, odour-free place.

Once open, use as soon as possible.

Best before: within 3 years of packaging.

## RGSEAA: 31.00391/CR

*This product complies with the International Oenological Codex and with (UE) Regulation No. 2019/934.*