

Yeasts hulls



La Natur'Soft

Natur'Soft is a preparation of specific yeasts hulls, with high content of polysaccharides, dedicated to quality red wines. It is a 100% natural product used in fermentation for increasing phenolic compounds stability, reducing tannins perception and enhancing fruitiness of red wine.



OENOLOGICAL BENEFITS

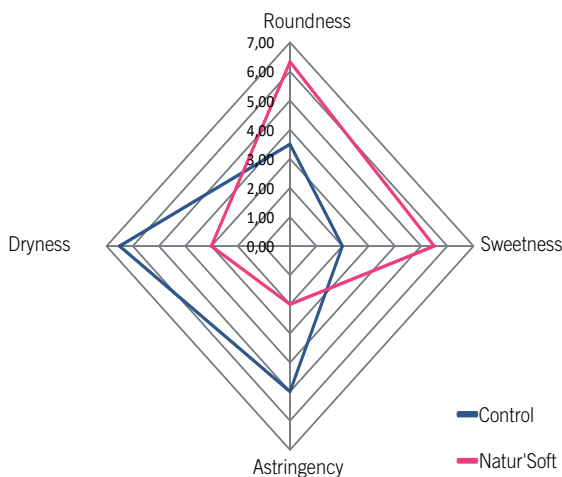
- ◆ Natur'Soft is a Natur' Range Product focus on red wines vinification.
- ◆ Color stabilization (results in Merlot 2008, 3 months before MLF).

EXPERIMENTAL RESULTS

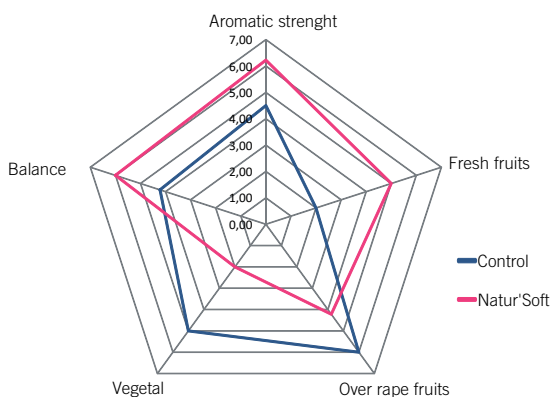


Tasting Comparison Results Merlot, 3 Months alter MLF

Mouthfeel perception: Control - Natur'Soft



Testing profile : Control - Natur'Soft

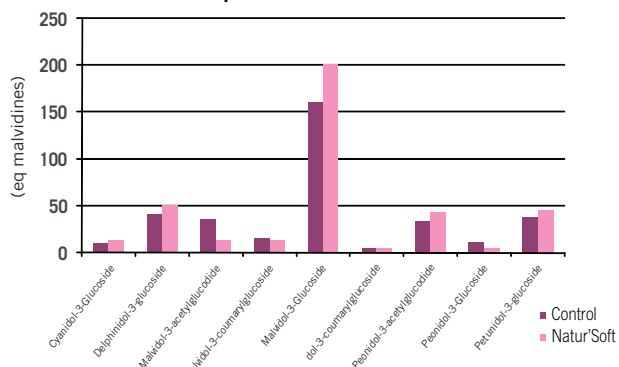


Color stabilisation

Results in Merlot 2008, 3 months before MLF

Color stabilisation (variation NTU)		
Control	62 NTU	
Natur'Soft	11.7 NTU	Increasing phenolic compounds stability

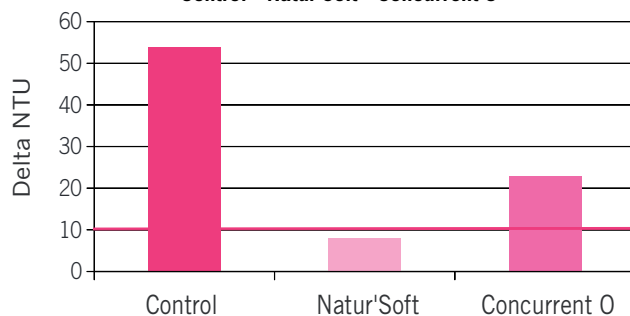
Phenolic compounds Merlot wine : comparison Control- Natur'Soft



Comparison with the competition

A better stabilization of the coloring matter with Natur'soft

Stability coloring matter : Control - Natur'Soft - Concurrent O



ADVICE FOR USAGE

- ◆ Dissolve Natur'Soft in 5 times its weight in must. Incorporate at the beginning of alcoholic fermentation during a pump over.



USAGE

- ◆ **Dosage :**
30 g/hL.
- ◆ **Storage and instructions :**
Please refer to the technical data sheet or packaging.



PACKAGING

- ◆ 1 kg bag, 10 kg box



LAMOTHE - ABIET
Avenue Ferdinand de Lesseps
33610, CANEJAN / BORDEAUX, FRANCE
Tél : +33 (0)5 57 77 92 92

www.lamoth-abiet.com