

NUTRIENT

Natur'Soft®



Natur'Soft® is a pure formulation of yeast autolysis. Used during alcoholic fermentation, it is useful to enhance and protect fruity aromas, reduce green notes, bring roundness and stabilise the red wines color.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Specific preparation of yeast autolyses.
- ◆ **Enological benefits:** Natur'Soft® contains autolysed yeast that can combine with anthocyanins, **helping to stabilise the colour** of red wines. These compounds also interact with tannins, giving **roundness** and **volume** on the palate whilst attenuating green notes. The dual effects of Natur'Soft® can significantly improve the organoleptic properties of red wines.



DIRECTIONS FOR USE

- ◆ Add during alcoholic fermentation (**EU regulation: only allowed on grapes and fermenting must**). Dissolve Natur'Soft® in 5 times its weight in must. Incorporate at the beginning of AF and homogenise with a pump over.
- ◆ **Doseage:** 30 g/hL.

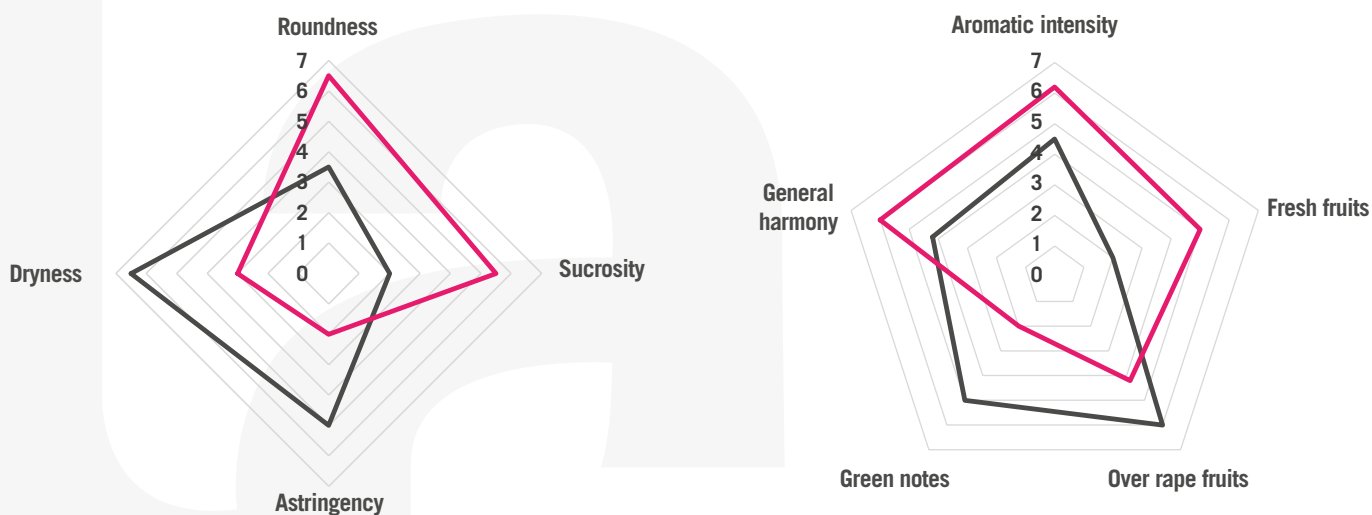


TRIAL RESULTS

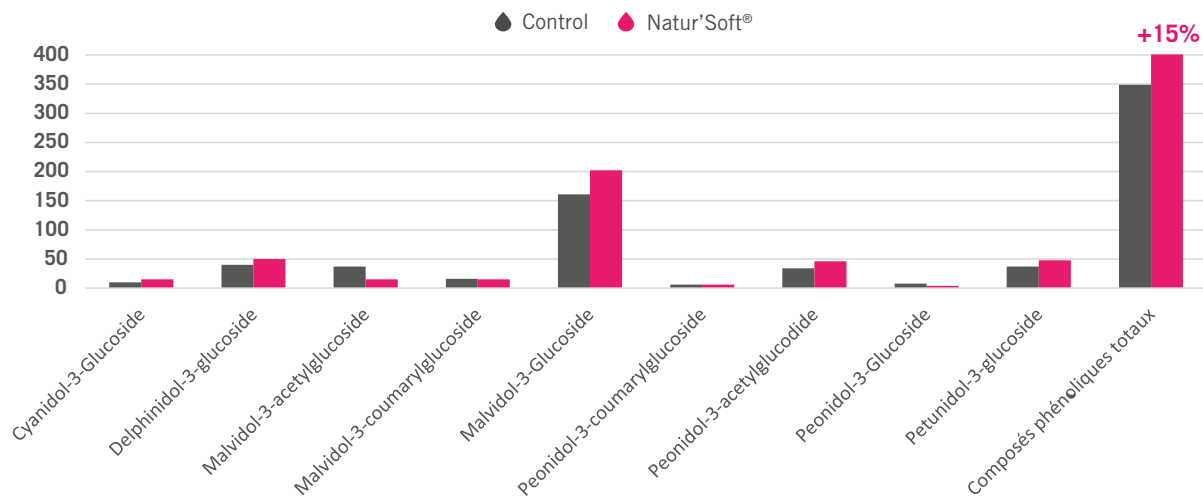
1. MOUTH PERCEPTION (LEFT) & OLFACTIVE PROFILE (RIGHT)

Merlot, 3 months after MLF end

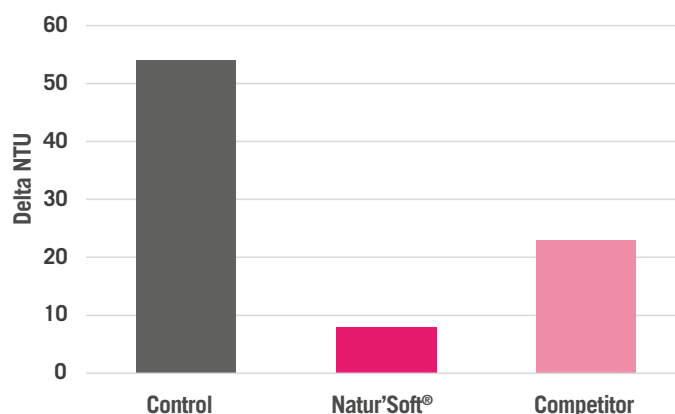
◆ Control ◆ Natur'Soft®



2. PHENOLIC COMPOUNDS



3. STABILITY OF THE COLOURING MATTER



SPECIFICATIONS

PHYSICAL

- **Appearance & color:** Beige powder
- **Solubility:** < 80 %

MICROBIOLOGICAL

- **Revivable yeasts:** $\leq 10^2$ UFC/g
- **Mould:** < 10^3 UFC/g
- **Lactic bacteria:** < 10^3 UFC/g
- **Acetic bacteria:** < 10^3 UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10^2 UFC/g

COMPOSITION

- **Total nitrogen (N):** < 12 %
- **Ammonium nitrogen (N):** < 0,5 %
- **Organic nitrogen (N):** < 12 %
- **Amino acids (N):** between 1,9 and 3,7%
- **Humidity:** < 7 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg and 5 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/17-02-2022. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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