



Polymix® Natur'

Polymix Natur' is a specific non-casein formula for preventative or curative treatment of must and wine oxidation. Polymix Natur' improves colour and taste of white and rosé wines. Used on red wine, Polymix® Natur' removes greenness, astringency and gives roundness.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Blend of PolyVinylPolyPyrrolidone (PVPP-1202), calcium bentonite and specific inactivated yeasts.
- ◆ **Enological benefits:** Polymix® Natur' is an allergen free specific formulation for the treatment of musts from unhealthy grapes, musts from press juice or oxidised wines. **It improves the colour and taste of wines.** For preventive or curative treatment of oxidation and yellowing due to its action on phenolic compounds.

Polymix® Natur' is a clarification agent that generates a small amount of lees (good compaction).



DIRECTIONS FOR USE

- ◆ Dissolve Polymix® Natur' in 10 times its weight in water stirring your preparation in order to obtain a homogeneous solution. Wait 2 to 3 hours before incorporate it slowly into the must or wine, making sure the repartition is homogeneous. When used during alcoholic fermentation, Polymix® Natur' is added to the must after enzymatic clarification, then racking is performed post-FA.
- ◆ **Dosage:** *Preventive:* 15 to 30 g/hL. *Curative:* up to 100 g/hL.

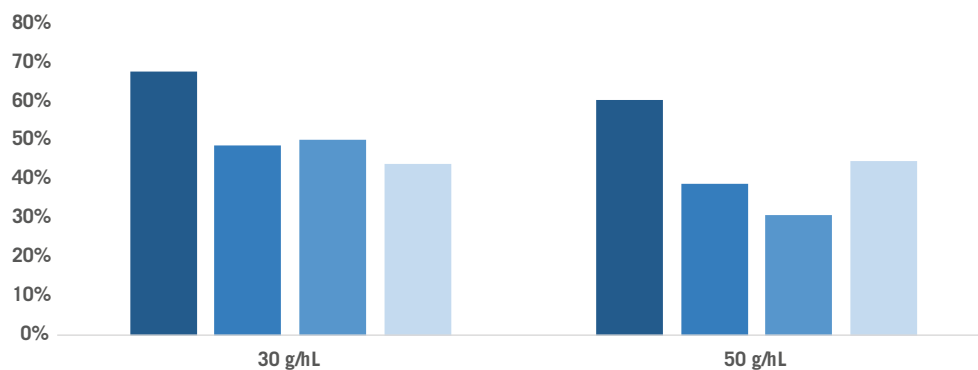


TRIAL RESULTS

1. WHITE WINE CLARIFICATION: TURBIDITY

Treatment at 30 g/hL and 50g/hL • Control reference = 100%

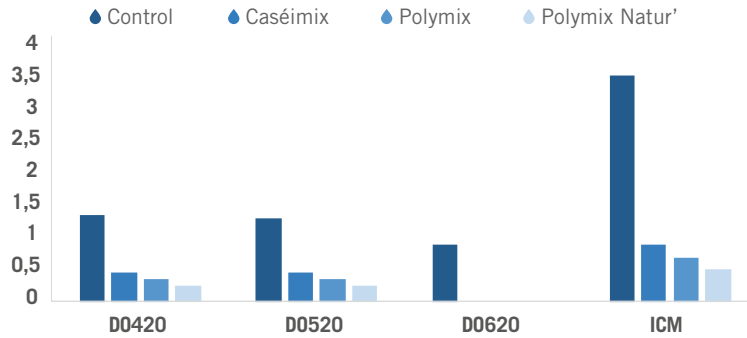
◆ Polymix ◆ Polymix® Natur' ◆ PVPP + calcic bentonite + gelatine ◆ PVPP + calcic bentonite + arabic gum



Results:

Polymix® Natur' provides must and wine clarification. The volume of lees generated with Polymix® Natur' is smaller. Polymix® Natur' provides a good lees compaction.

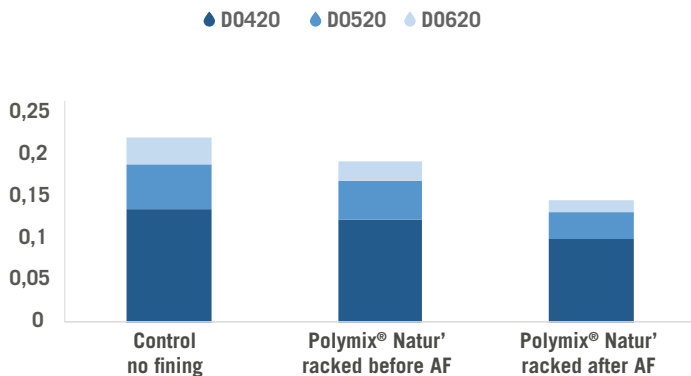
2. TREATMENT OF A ROSÉ MUST IN FERMENTATION



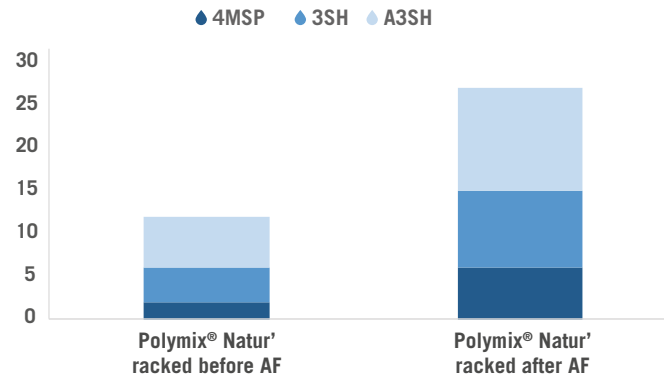
Results:

Treatment of oxidative characteristics of white and rosé wines by action on phenolic compounds.

3. INFLUENCE OF FINING ON D0420, D0520 AND D0620



4. [VOLATILE THIOLS] / PERCEPTION THRESHOLDS



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** White powder

MICROBIOLOGICAL

- **Coliforms:** < 25 UFC/g
- **Escherichia coli:** None / g
- **Staphylococcus aureus:** None / g
- **Salmonella:** None / 25 g
- **Yeasts:** < 25 UFC / g
- **Lactic bacteria:** < 2,5.10² UFC/g
- **Acetic bacteria:** < 2,5.10² UFC/g
- **Mould:** < 2,5.10² UFC/g

CHEMICAL

- **Humidity:** < 11 %
- **Total nitrogen:** ≥ 7%

LIMITS

- **Iron:** < 300 mg/kg
- **Arsenic:** < 3 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 4 mg/kg
- **Zinc:** < 5 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and bags of 10 kg.
- 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.

GD/07-07-2021. 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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