

YEAST

Excellence® B-Nature®



Biological control is all about inoculating a yeast with little fermentative capacities to occupy the environment and naturally avoid any growth of undesirable micro-organisms. Bioprotection allows for early control of the indigenous flora present on the grapes.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** active dry yeasts - *Metschnikowia pulcherrima*.
- ◆ **Enological benefits :** The time between grape harvest and yeast addition is a major risk for the development of microbial spoilages (non-saccharomyces yeasts, such as *Brettanomyces*, that often result in deviations, as well as bacteria, etc.). Instead of destroying these microorganisms with sulfites, bioprotection helps to **control the ecological niche** with a known selected yeast.

Lamothe-Abiet has selected Excellence® B-Nature® through extensive research. This *Metschnikowia pulcherrima* strain has particular characteristics that make it suitable for bioprotection:

- Control to natural flora when harvesting
- Reduce the amount of compounds that combine SO₂
- Increase the wine's aromatic complexity
- Decrease the dosage of SO₂ on the grapes



DIRECTIONS FOR USE

- ◆ Use as soon as possible the Excellence® B-Nature® on grapes or must for an optimal control of the indigenous flora. Sprinkle directly the Excellence® B-Nature® or dissolve it in 10 times its weight of water (30°C) for a better distribution. Prevent any differences in temperature between the must and the preparation from exceeding 10°C. Total preparation time of rehydration must not exceed 4 hours.
- ◆ At the end of pre-fermentation phase, inoculate the recommended dosage with *Saccharomyces cerevisiae* to start the alcoholic fermentation.
- ◆ **Dosage:** 3 to 5 g/hL.

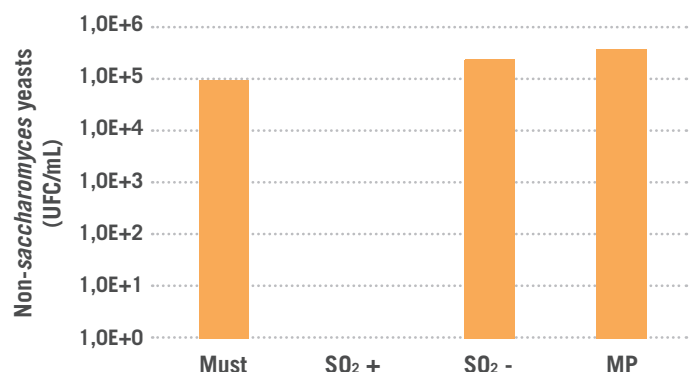


TRIAL RESULTS

1. NON-SACCHAROMYCES YEASTS

- ◆ **Trial characteristics:**
Sauvignon blanc, Pessac-Léognan, 2016
ABV 13,8% vol
pH = 3,25
- ◆ **Details:**
SO₂+ = 5g/hL of SO₂ on grape
SO₂- = 2g/hL of SO₂ on grape
MP = 2g/hL of SO₂ + Excellence® B-Nature® 5 g/hL on grape

The non-*Saccharomyces* yeasts counted for the Excellence® B-Nature® modality only correspond to the presence of *Metschnikowia pulcherrima*. This shows B-Nature® has become the major yeast in the environment and that is well implanted.





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light brown fine granulates

MICROBIOLOGICAL

- **Other yeasts:** < 10⁵ UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** < 10⁵ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable yeasts:** ≥ 10¹⁰ UFC/g
- **Humidity:** < 8 %

LIMITS

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



PACKAGING & CONSERVATION

- Packets of 500 g (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/03-08-2021. 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).

LAMOTHE-ABIET

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