



SpringArom[®]

TO PRESERVE WINES FRESHNESS AND AROMA

Description:

Aromatic white and rosé wines that are intended to be consumed shortly after bottling are very successful among new wine consumers for their freshness and their aromatic intensity. To preserve these characteristics, the wine maker is bound to find new solutions to **warn oxidation risks**.

Fermentis[®] developed **SpringArom[®]**, an inactivated yeast possessing an important reduction power thanks to its **high natural reduced glutathione content, an antioxidant tripeptide contained in yeast** that prevents, along with its synthesis intermediates (Cysteine and Gamma-glutamylcysteine), oxidation reactions and avoids organoleptic ageing.

Properties:

SpringArom[®] combines the effects of glutathione with those of inactivated yeasts.

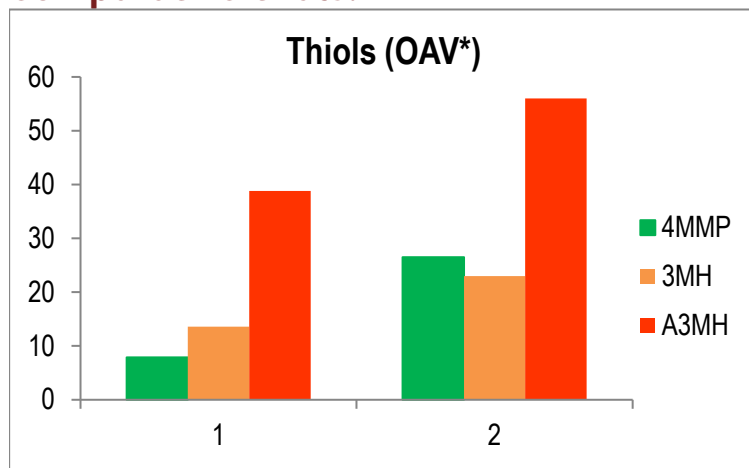
- **Antioxidant effect (quinone trap):**
 - Color protection against browning
 - Preservation of aromatic molecules notably thiols
- **Nutrition side effect:** Richness in organic nitrogen for optimum fermentation security in association or not with DAP
- **Organoleptic improvement:** Freshness and fat mouth feel.

Applications:

SpringArom[®] is particularly adapted

- For the elaboration of **expressive and well balanced white and rosé wines**
- For **white and rosé wines from varieties rich in oxidable polyphenols, subjected to color browning**
- **To thiol rich varieties** (Sauvignon, Petit and Gros Manseng, Cabernet Sauvignon, Merlot)
- To young red & rosé wines intended to be fresh & fruity

Comparative trials:



Sauvignon Blanc must, 12.6%vol./vol., 2013.
Fermentis[®] protocol with SpringArom[®] and ViniLiquid (2)
vs Ammonium sulphate (1).

The supply of 30g/hl of SpringArom[®] at the beginning of fermentation impressively helped preserving the aromas (thiols) of Sauvignon Blanc in comparison with sole ammonium sulphate addition.
A net increase of volume in mouth was felt as well as a much more complexity in the aromatic profile.

*OAV: Odor Active Value (Concentration/Perception threshold)





Dosage:

Add 20 to 30 g/hl in the must **immediately after pressing or settling and just before the inoculation of yeasts** to benefit from its support elements. We recommend to systematically proceeding to an ageing on lees with stirring when **SpringArom**[®] is used.

SpringArom[®] cannot replace a real fermentation aid.

In case of musts highly deficient in nitrogen, it is recommended to add DAP as well as SpringFerm[™] in appropriate dosages (refer to SpringFerm[™] technical data sheet).

Composition:

In g%g of product (indicative values)

Dry matter	>94%
Proteic matter	53-63%
<i>Of which glutathione equivalent</i>	>1.5%
Total carbohydrates	24-28%
Lipids	4-8%
Minerals	4-8%

Packaging:

Carton of 10 sachets of 1Kg each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

25 kg sealed paper bags with polyethylene liner

Guarantee:

Fermentis[®] guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place.

Fermentis[®] guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

Fermentis[®] fermentation aids and functional products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. They are the exclusive property of Fermentis[®]-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.

