



la Solutions for wine making

Natur'Fine et Natur'Fine Prestige

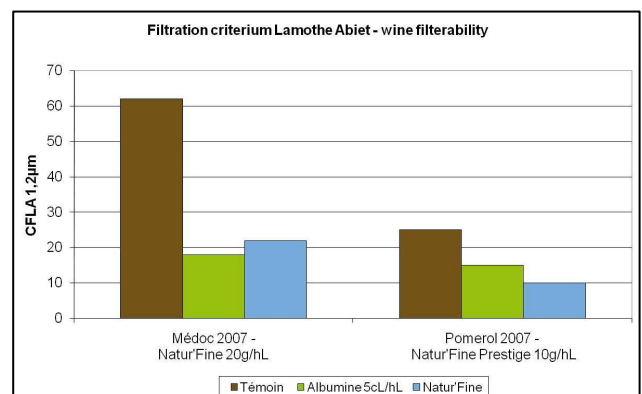
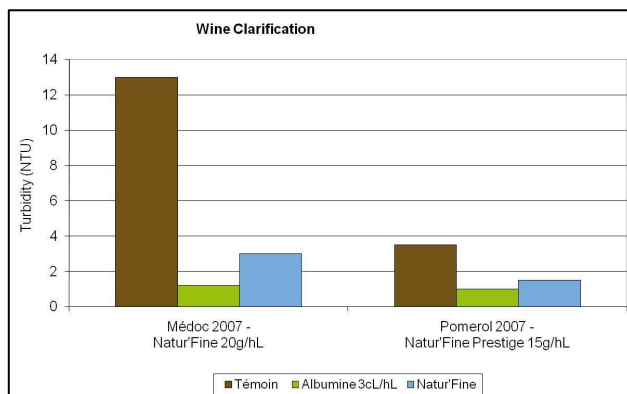
Formulation of specific yeast hulls and purified pectolytic enzym

The 100% natural and allergen free fining agents found in Natur'Fine and Natur'Fine Prestige are dedicated to high qualitative red, white and rosé wines. They are the combination of specific yeast hulls with a purified pectolytic enzyme that will release and drop down substances that cause turbidity. The quality of wine is improved by appearing clearer, cleaner, and more supple. In red wines specifically, excess tannins are masked and color stability increases. Natur'fine and Natur'fine Prestige take their understanding from lees fining, they improve and update the concept of natural fining.

OENOLOGICAL INTEREST

- > Application : fining
- > Red use :

We measured the wines' filterability and their colloidal state with FCLA (Filtration Criteria Lamothe Abiet) and the wines visual aspect with turbidity. The controls show an elevated CFLA (> 20) and turbidity (> 3NTU). Treatments with Natur'Fine decrease the CFLA below 20 and turbidity below 3. Natur'Fine Prestige and Natur'Fine improve the visual aspect and the filterability of wines and avoids harsh filtrations.





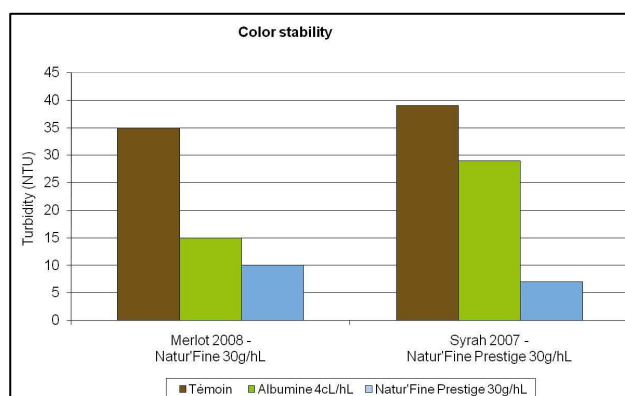
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> Color stabilization :

Natur'Fine Prestige and Natur'Fine increase color stability. (color stabilization test : goal $\Delta NTU < 10$)



> Improvement of microbiological stability:

There is a significant decrease of microorganism populations by fining.

Pinot Noir 2007	Brettanomyces Population	Médoc 2007	Brettanomyces Population
Control	2.10E3 UFC/mL	Wine after racking egg fining	1 UFC/10 mL
White eggs fining	5.10E1 UFC/mL	Wine after racking Natur'Fine	1 UFC/10 mL
Natur'Fine Prestige	1 UFC/10 mL	Albumine Lees	2.1.10E3 UFC/mL
		Natur'Fine Lees	1,7.10E3 UFC/mL

> Wine Tasting: Natur'Fine and Natur'Fine Prestige improve significantly the varietal qualities of wines by providing aromatic finesse and roundness.

> White use

Natur'Fine Prestige can be used in white wines. Used between 5 and 10g/hL, it eliminates undesirable particules and gives roundness.

APPLICATION RATES

> 5 à 40 g/hL (maximum legal dosage in Europe 40g/hL)

The dosage will be defined following the advice of your consultant or after fining tests in laboratory..

USAGE

> Dissolve Natur'Fine in 5 to 10 times its weight in water. Then, incorporate the mix during pump over for tank or stirring for barrels.

PACKAGING

> 1kg bag in 10kg box.

STORAGE

> Storage: store in original, sealed packaging in a cool and dry place. Use quickly after opening.

