

NUTRIENT TO PROMOTE AROMA INTENSITY AND COMPLEXITY OF WINE

Natuferm® Intense is a yeast derivate naturally rich in amino acids, vitamins, zinc and magnesium. It supports yeast in the production of qualitative wines.

PROPERTIES

- Enhances the aroma intensity and complexity by promoting the production of esters & acetates during alcoholic fermentation
- Enriches wine with ethyl esters, stable aromas over time and preserves the fruitiness
- Improves the complexity of the mouthfeel, as if it was aged on lees
- Ensures a steady kinetic for regular growth of biomass, avoiding yeast starvation & stuck fermentation
- Adapted to barrel fermentation

COMPOSITION & FORMULATION

- **Specific blend of selected:**
 - Inactivated yeast naturally rich in magnesium and zinc: 54 %
 - Autolysed yeast : 46 %

DOSE AND DIRECTION OF USE

- **Dose:** 40 g/hL.
- **Instructions of use:** Suspend **Natuferm Intense** in 10 times its weight in must or water.
- **When to add:** **Natuferm Intense** is added at the beginning of the alcoholic fermentation, at the same time the must is inoculated with the yeast.

PACKAGING AND STORAGE

- 1 Kg: hermetically sealed, multilayer laminated bags.
- Store in a cool & dry place (5-15 °C • 41-60 °F).

Complies with European regulation EC 834/2007 - EU 203/2012, modified by EU 2018/1584 & with the American NOP (National Organic Program) regulations.

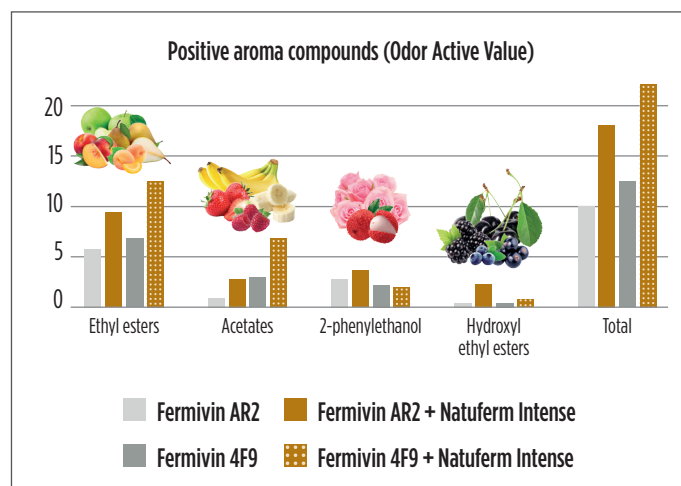


Special care has been taken to ensure that the information provided here is accurate. Since the specific conditions in which users apply and use our products are beyond our control, we do not guarantee the results that users will obtain. Users are solely responsible for determining the appropriateness and establishing the legal status of use.

The must fermented with **Natuferm Intense** is richer in impacting aroma compounds.

The diversity of the enhanced aroma compounds contributing to the aroma profile brings complexity to the wine. The higher level of ethyl esters increase aroma longevity.

The wine is described as complex, round, mature, like a wine aged on lees.



Results from trials conducted in Italy in 2020 by Crea Asti (Italy) in Muscat must.



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. Special attention is paid to producing them in microgranule form, which ensures their great ability to disperse quickly and without forming lumps.

OENOBRAANDS SAS

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