



PROTECTIVE YEAST DERIVATE THAT ENSURES OXIDATIVE STABILITY IN WINE

Extraferm® D'fend is a yeast derivate selected in collaboration with the Institut Universitaire de la Vigne & du Vin (IUVV) - Jules Guyot (Dijon-France). The work in partnership with IUVV revealed the antioxidant properties of this yeast derivate, due to the presence of a soluble nucleophilic fraction. Fruit and freshness in wines are thus preserved over time; the aromas are clean and the palate is round and full.

PROPERTIES

- Protects white and rosé wines from oxidation.
- Immediate and long-lasting protective effect during wine ageing.
- Gives roundness to wines, the aromas are clean, the palate is persistent and fuller bodied.
- Prevents oxidation of wines with low or no SO₂, during ageing and storage.
- Regulator of the fermentation kinetic.

COMPOSITION

Unique blend of yeast (*S. cerevisiae*) derivatives, rich in antioxidant nucleophilic compounds:

- inactivated yeast: 80%
- autolysed yeast: 20%.

DOSE & INSTRUCTIONS FOR USE

- **Dose:** 20 to 30 g/hL
- **Extraferm D'fend** should be added just before the end of alcoholic fermentation, at a density of 1000-1020 or to the wine.
- Before addition, prepare a suspension of **Extraferm D'fend** in 10 times its weight of water / wine.



Oenobrand's products are made from yeast derivatives selected and dried using exclusive technology. This ensures their great ability to disperse quickly and without forming lumps.

PACKAGING & STORAGE

- 1 Kg: hermetically sealed multilayer laminated bags
- 10 Kg: aluminium bag in box
- Store in a cool (5 - 15 °C) and dry place.

PROTECTION FROM OXIDATION

Extraferm D'fend preserves the freshness and fruitiness of wines, without oxidative or reductive notes, as shown by the trial with Chardonnay (**Figure 1**).

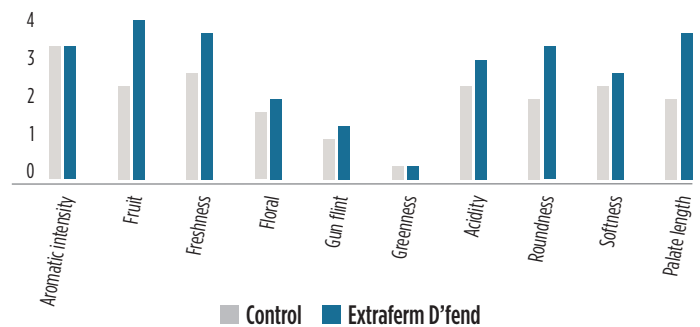


Figure 1. Chardonnay 2020, AOC St Véran (Burgundy). Organoleptic impact of Extraferm D'fend (30 g/hL). Trial conducted by IUVV.

ENSURING OXIDATIVE STABILITY

The progress of wine oxidation was monitored by measuring the concentration of aldehyde markers of oxidation. The example of organic Chardonnay vinified without SO₂ addition (**Figure 2**) illustrates the ability of **Extraferm D'fend** to limit the formation of these aldehydes and hence to preserve the organoleptic qualities of the finished wine.

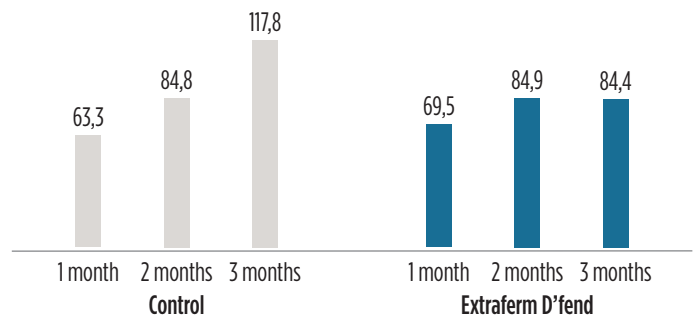


Figure 2. Organic Chardonnay 2020 (Languedoc, France). Concentration of aldehydes (isobutyraldehyde, 2-methylbutanal, isovaleraldehyde, methional, phenylacetaldehyde) in µg/L.

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.

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