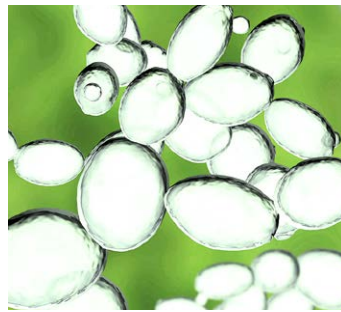


BIOPROTECTION PRODUCTS



YEAST



IOC NON-SACCHAROMYCES YEAST

GAÏA

Metschnikowia fructicola

Microbial bioprotection and a tool for limiting pre-fermentation sulphiting from harvesting to fermentation of musts.

5 - 20 g/hL

CALYPSO

Metschnikowia pulcherima

Bioprotection, and a tool specifically developed for limiting the use of SO₂ during prefermentative juice stabulation with grape lees.

5 - 20 g/hL

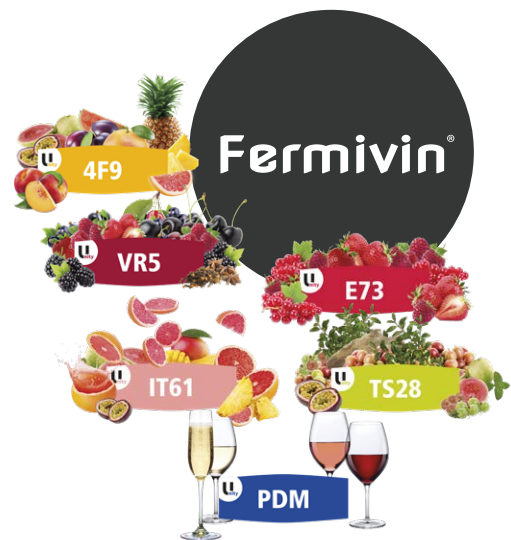


FERMIVIN IN-LINE READY FERMEN-TATION YEAST

4F9 • VR5 • E73 • IT61 • TS28 • PDM

Easy and direct addition to musts or grapes *without* re-hydration. These ILR yeast have been selected for their quality in the winemaking process, resulting in the production of qualitative wines with good aromas, structure and colour for white, red and rosé wines.

30 g/hL



BACTERIA



ANCHOR BACTERIA

DUET AROM • DUET MATURE

Oenococcus oeni x *Lactiplantibacillus plantarum*

Co-inoculation (add at the same time as you add the yeast). Enhances the wine and aromatic quality of the wine.

1 g/hL



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O E N O L O G Y

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