





Usage: on grapes in hopper, as soon as possible. Excellence[®] Bio-Nature Excellence[®] Bio-Nature Benefits: control of microbial flora, Benefits: control of microbial flora, reduction of compounds that combine SO₂. reduction of compounds that combine SO₂. Tanin gallique à l'alcool **Pro Tanin R®** Benefits: inhibition of oxidases (tyrosinase, laccase). Benefits: inhibition of oxidases (tyrosinase, laccase). **Aroma Protect®** Tan&Sense® Volume Benefits: consumes dissolved oxygen, Benefits: consumes dissolved oxygen, reacts with quinones. protects grape tannins and anthocyanins. Clarification Usage: directly after pressing. **GreenFine**® Benefits : decrease oxidised and oxidisable compounds. Fermentation Usage: when adding yeast. Excellence[®] FTH / TXL / STR / B2 Excellence[®] XR / DS / SP / FR Benefits : low production of SO₂ **Benefits :** low production of SO₂ and compounds that combine SO₂. and compounds that combine SO₂ Usage: in the hours following the start of AF. Oeno 1® Benefits : shorten the gap between AF and MLF through early coinoculation: limit microbial contamination and oxidations. Usage: at the beginning of AF. Thiamine Thiamine Benefits: decreases yeast production Benefits: decreases yeast production of compounds that combine SO_2 of compounds that combine SO_2 Maturation Usage: after AF (if MLF not desired) or after FML. Aroma Protect® Tan&Sense® Volume Tan'Excellence[®] / Softan[®] Power Benefits: consumes dissolved oxygen, reacts with guinones. Benefits: consume dissolved oxygen, protect grape tannins and anthocyanins, colour stabilisation. Killbrett[®] / Lacticide / Killbact[®] Benefits: eliminate brettanomyces populations (Killbrett®),

and lactic bateria (Lacticide). Reduce populations of lactic bacteria and *non-saccharomyces* yeasts (Killbrett®). Holistic management of microbial populations (Killbact®).

Webikeo/ Webinar/ Réduction des sulfites