



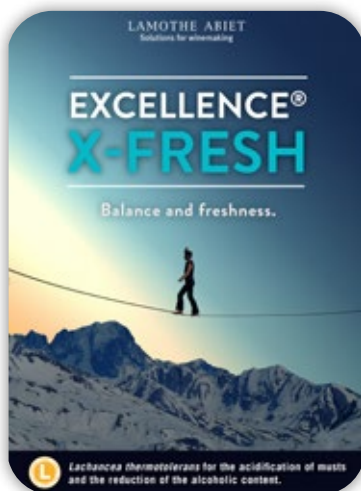
Solutions for winemaking  
**LAMOTHE-ABIET**



**NEW PRODUCTS 2021**

Bring freshness to your wines !

# YEASTS



## Excellence® X-FRESH Balance and freshness

In a context of increasing alcoholic degree in oenology, it is now crucial to find solutions to keep the balance and freshness of wines. Excellence® X-FRESH is one of them !

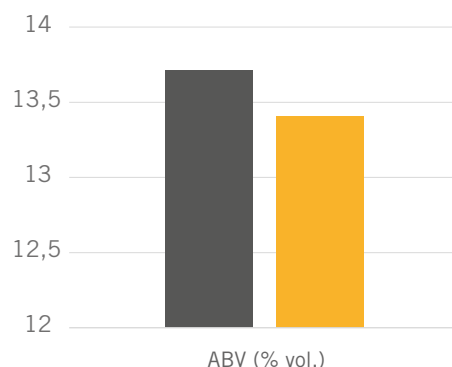
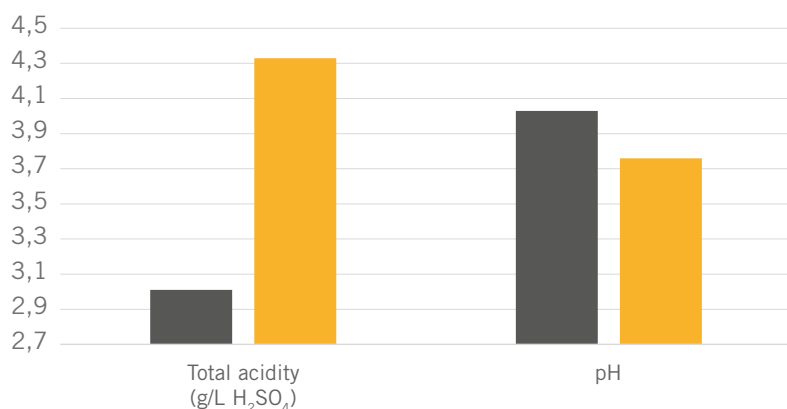
Excellence® X-FRESH is a *Lachancea thermotolerans* (non-*Saccharomyces* yeast) selected for winemaking and capable of producing lactic acid during the fermentation phase from fermentable sugars.

The use of this strain leads to an **increase in total acidity**, a **decrease in pH** and a **reduction in alcoholic content**.

Used in synergy with *Saccharomyces cerevisiae*, it restores **balance** and **freshness** to wines.

Trial results on Cabernet Sauvignon 2020, complete overview after malolactic fermentation

◆ Control ● Excellence® X-FRESH

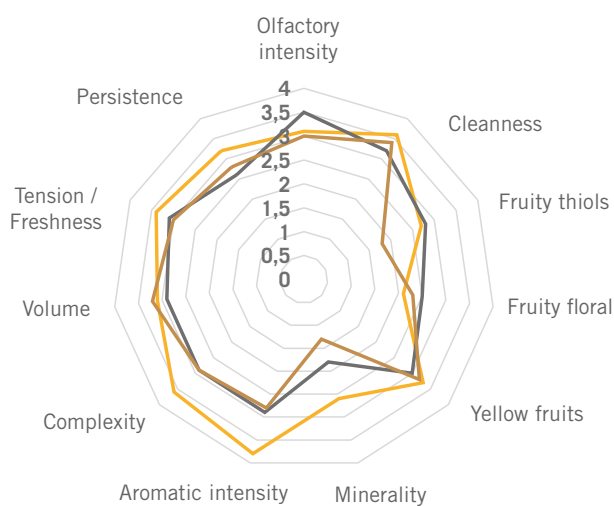


## Excellence® CHD Burgundy Selection

Excellence® CHD is a new strain of *Saccharomyces cerevisiae* yeast selected in Burgundy, in partnership with the IFV (Institut Français de la Vigne et du Vin).

Specifically adapted to the vinification requirements of Chardonnay, it allows the winemakers to obtain wines that fully reflect the varietal typicity of the grape variety.

The wines produced express an **intense aromatic complexity** combining aromas of **fresh fruit** and **yellow fruit**. The volume in mouth is underlined by a beautiful tension, ensuring the balance of the aromatic profile.



● Excellence® CHD ● Yeast A\* ● Yeast B\*

\*Yeasts recognised on the market for their results on Chardonnay.

# BACTERIA



## Bacteria XTREM Pushing the limits

In order to secure malolactic fermentation, Lamothe-Abiet has selected Bacteria XTREM, a strain of *Oenococcus oeni* particularly adapted to difficult conditions of low pH or high ABV.

It can be used in direct sprinkling and allows a **quick start** and progress of the malolactic fermentation, thus blocking the development of *Brettanomyces* and preserving the **aromatic purity**.



Would you like to know more about Bacteria XTREM?

Consult its product data sheet on our website [www.lamothe-abiet.com](http://www.lamothe-abiet.com).

# ENZYME



## Œnozym® Red Expression Combine freshness and sweetness

Global warming is having a significant impact on wines balance. Indeed, increases in temperature, alcoholic degree and pH make it difficult to obtain fresh and balanced wines, especially for reds. And yet, these are the wine profiles that consumers are looking for today!

Based on its expertise in the aromatic expression of thiolated grape varieties, Lamothe-Abiet has developed Œnozym® Red Expression.

Used during fermentation, this enzyme allows the extraction of polysaccharides and aromatic precursors. It brings **sweetness** and **softness** as well as an increased **aromatic freshness to wines**.

### TO KNOW

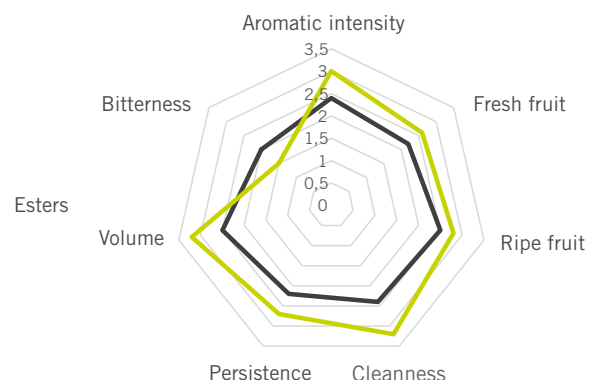
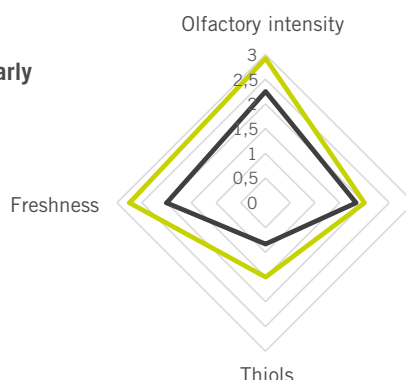
Recent studies highlight the role of volatile thiols in the fruity perception of red wines. Indeed, wines supplemented with **3MH (citrus notes)** and **A3MH (tropical fruits)** are perceived as showing a **fresher profile** with blackcurrant and redcurrant aromas.

### Œnozym® Red Expression added early during AF at 5 mL/hL

Red wine • Pinot Noir, 2020

● Control

● Œnozym® Red Expression





## GreenFine® Gives peas a chance

The vegetal and allergen-free\* GreenFine® products are complex formulations based on pea proteins developed to precisely meet the winemaker's objectives.

In order to better respond to consumer expectations, Lamothe-Abiet is upgrading its GreenFine® range and is now offering all its products with **Vegan certification**.

*\*Except GreenFine® Must L, stabilised with sulphur dioxide (E220).*



- ◆ **Greenfine® Nature**, an excellent **alternative to PVPP**, offers the synergy of yeast derivatives combined with pea protein to **intensify the quality of the fining** and **preserve the volume in mouth**, in compliance with **organic** specifications.
- ◆ **Greenfine® X-PRESS** offers a new **gelatin-free formula**, particularly suitable for **musts with high turbidity** thanks to the action of **Chitin-Glucan**.
- ◆ For greater understanding, Greenfine® Mix becomes **Greenfine® Rosé** and maintains **its protective action for fresh and fruity aromas**, but also its ability to mitigate the colour of rosé wines.

## A LITTLE MORE...

### INNOVATION



Attentive to the needs of our winemaking partners, Lamothe-Abiet has developed a dosing spoon specially adapted to the dosage of **KillBrett®** in barrels.

Practical and quick to use, a single level spoon will provide the ideal dose to treat a 225 L\* barrel.

This Lamothe-Abiet innovation is included with all orders of **KillBrett®** in 1 kg bags.

*\*Please refer to the instructions for use*

### PACKAGINGS

**5 kg**

Aroma Protect®,  
CEnozym® Thiols & Actibiol

**6 & 12 kg**

Charbon Super Ultose  
(granular form)

LAMOTHE-ABIET