

YEAST



Excellence B-Nature®

Biological control is all about inoculating a yeast with little fermentative capacities to occupy the environment and naturally avoid any growth of undesirable micro-organisms. Bioprotection allows for early control of the indigenous flora present on the grapes.



PRODUCT CHARACTERISTICS

- ♦ **Formulation:** active dry yeasts - *Metschnikowia pulcherrima*.
- ♦ **Enological benefits :** The time between grape harvest and yeast addition is a major risk for the development of microbial spoilages (non-saccharomyces yeasts, such as *Brettanomyces*, that often result in deviations, as well as bacteria, etc.). Instead of destroying these microorganisms with sulfites, bioprotection helps to **control the ecological niche** with a known selected yeast.

Lamothe-Abiet has selected Excellence® B-Nature® through extensive research. This *Metschnikowia pulcherrima* strain has particular characteristics that make it suitable for bioprotection:

- Control to natural flora when harvesting
- Reduce the amount of compounds that combine SO₂
- Increase the wine's aromatic complexity
- Decrease the dosage of SO₂ on the grapes



DIRECTIONS FOR USE

- ♦ Use as soon as possible the Excellence® B-Nature® on grapes or must for an optimal control of the indigenous flora. Sprinkle directly the Excellence® B-Nature® or dissolve it in 10 times its weight of water (30°C) for a better distribution. Prevent any differences in temperature between the must and the preparation from exceeding 10°C. Total preparation time of rehydration must not exceed 4 hours.
- ♦ At the end of pre-fermentation phase, inoculate the recommended dosage with *Saccharomyces cerevisiae* to start the alcoholic fermentation.
- ♦ **Dosage:** 3 to 5 g/hL.

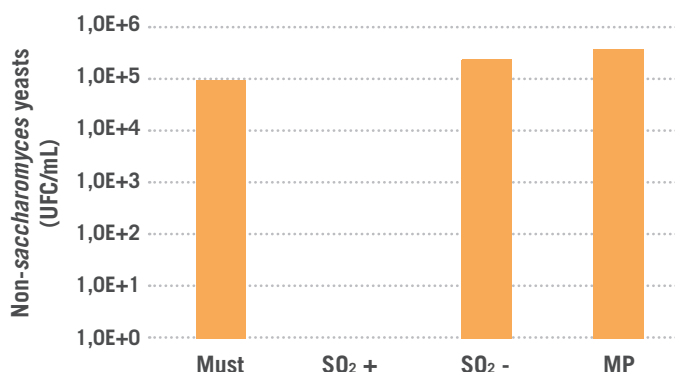


TRIAL RESULTS

1. NON-SACCHAROMYCES YEASTS

- ♦ **Trial characteristics:**
Sauvignon blanc, Pessac-Léognan, 2016
ABV 13,8% vol
pH = 3,25
- ♦ **Details:**
SO₂+ = 5g/hL of SO₂ on grape
SO₂- = 2g/hL of SO₂ on grape
MP = 2g/hL of SO₂ + Excellence® B-Nature® 5 g/hL on grape

The non-*Saccharomyces* yeasts counted for the Excellence® B-Nature® modality only correspond to the presence of *Metschnikowia pulcherrima*. This shows B-Nature® has become the major yeast in the environment and that is well implanted.





SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light brown fine granulates

MICROBIOLOGICAL

- **Other yeasts:** < 10^5 UFC/g
- **Mould:** < 10^3 UFC/g
- **Lactic bacteria:** < 10^5 UFC/g
- **Acetic bacteria:** < 10^4 UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10^2 UFC/g

COMPOSITION

- **Revivable yeasts:** $\geq 10^{10}$ UFC/g
- **Humidity:** < 8 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Packets of 500 g (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

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LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM