

# LAMOTHE - ABIET

Solutions for winemaking

*since*  
***1878.***

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■ maturation brochure

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2020 - 2021

# FINING



Fining agents can be used for many purposes in winemaking including clarification, filterability improvement, prevention of haze and sediment formation, organoleptic profile and wine color improvement, and removal of undesirable elements from wine.

Lamothe-Abiet offers to winemakers several tools which combine efficacy, precision and respect for the organoleptic properties of the wine. **Ask us for sample to run a bench trial.**

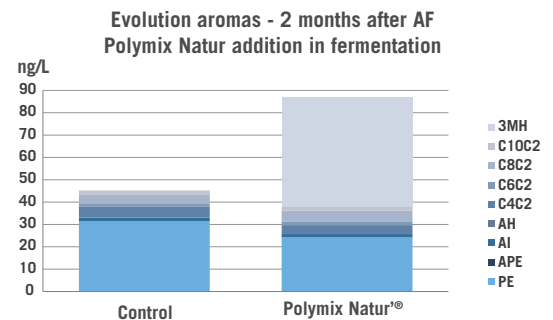
## POLYMIX NATUR'®

Preparation of PVPP, yeast extracts and bentonite to prevent and treat oxidation

**Polymix Natur'®** is a preparation of PVPP, yeast extracts and bentonite. **Vegan, allergen free** fining agent, alternative to casein, developed to **prevent and treat oxidation** on juice and wine.

BENEFITS

- ◆ Improves clarification ;
- ◆ Color adjustment ;
- ◆ Shelf life wine stability: removes easily oxidable phenolic compounds, precursors of oxidation ;
- ◆ Cleaning-up aromas (removes volatile phenols) ;
- ◆ Reduces bitterness and smooth harsh tannins ;



**Dosage :** 10-60 g/hL.

**Application :** Pre, during or post fermentation. White, Rose, Red.

**Packaging:** 1 kg, 5 kg.

## NATUR'FINE PRESTIGE®

Specific yeast hulls and purified pectolytic enzyme for clarification of high quality wines

**Natur'fine Prestige®** takes its understanding from lees fining; it improves and updates the concept of **natural fining**. Formulation of specific yeast hulls and purified pectolytic enzymes, dedicated to **high qualitative** red, rose and white wines. It is a **natural, vegan and allergen free** fining agent, alternative to egg albumine, used to improve **wine quality**.

BENEFITS

- ◆ Promotes clean clarification with good compaction
- ◆ Improves color stability
- ◆ Polishes wine tannins
- ◆ Removes off-aromas (vegetal characters, smoke-related compounds,...)

**Dosage :** 10-60 g/hL.

**Application :** Maturation. White, Rose, Red.

**Packaging:** 1 kg.

# CASÉIMIX

Potassium caseinate instantaneously soluble

BENEFITS

- ◆ High purification and protein content;
- ◆ Instantaneously soluble for an easy application;
- ◆ Used in both juice and wine;
- ◆ Treats oxidized phenolics and bitter compounds;
- ◆ Helps to freshen wine, stabilize color and smooth mouthfeel.

**Dosage :** 10-60 g/hL.

**Application :** Pre, during or post fermentation.  
White, Rose, Red.

**Packaging:** 1 kg.

# COLLE DE POISSON L.A.

Isinglass, not hydrolyzed, and citric acid

BENEFITS

- ◆ Easy to dissolve in water during the addition;
- ◆ Very effective in removing harsh tannins or bitterness, and in clarifying the wines;
- ◆ Respectful of the wines quality;
- ◆ Incomparable brilliance and finesse to wine.

**Dosage :** 1-3 g/hL.

**Application :** Post fermentation.  
White, Rose, Red.

**Packaging:** 100 g.

## AROMATIC EXPRESSION



## AROMA PROTECT®

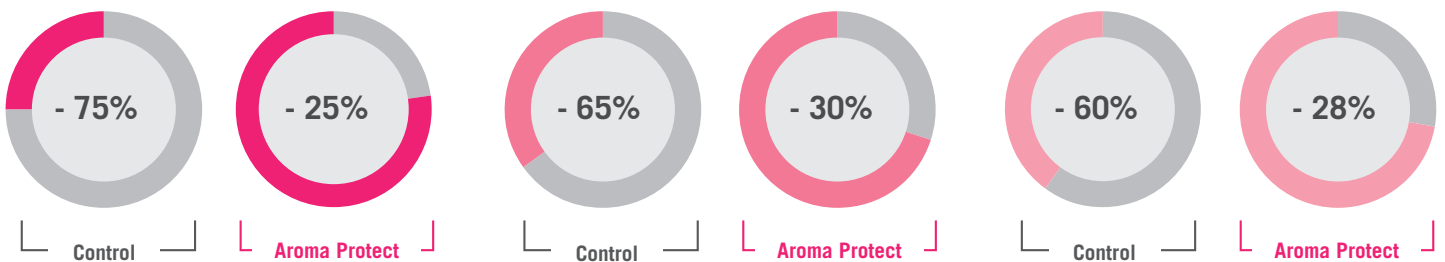
Inactivated yeast rich in Glutathione and Cystein for aromatic protection of wines

Producing aroma is one challenge, protecting them is another. **Aroma Protect®**, composed of inactivated yeasts naturally rich in glutathione and other reducing compounds, is an essential tool to address this challenge.

**Aroma Protect®** increases natural anti-oxidant potential of the wine, reduces buffer redox potential and improves wine shelf life.

Percentage of decrease in thiols aromas of Sauvignon Blanc wine (6 months after end of AF)

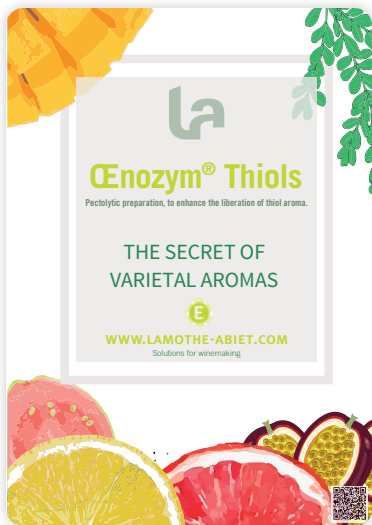
◆ 4MSP (box tree) ◆ 3SH (citrics) ◆ A3SH (exotic fruits)



**Dosage :** 5-30 g/hL.

**Application :** End of AF or MLF, early maturation. White, Rose, Red.

**Packaging:** 1 kg.



## CENOZYM® THIOLS

Pectolytic enzyme preparation from *Aspergillus niger* for aromatic expression

**Cenozym® Thiols** is a pectolytic enzyme preparation from *Aspergillus niger* free from cinnamyl-esterase activity used to **increase thiolic compounds expression**.

**Cenozym® Thiols** helps to **express the non-volatile, non-aromatic form of thiolic precursors (4MMP and 3MH)** already present in wine.

### BENEFITS

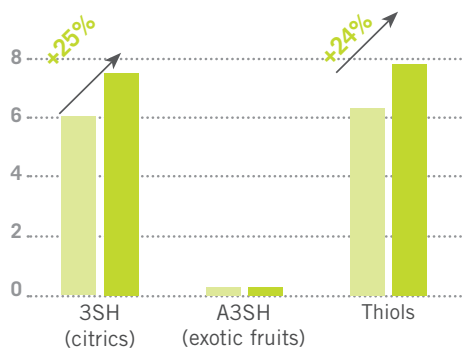
- ◆ Expression of thiol precursors (increase conversion rate of thiolic precursors);
- ◆ Increases aromatic intensity and lifespan of aromas;
- ◆ Added pre-bottling, it decreases the risks of aromatic losses during maturation.

**Aromatic Index (IA) : [thiols] / perception threshold**

**Cenozym® Thiols added during ageing**

white wine pecorino variety, 2016 - Italy

ABV: 12,65% vol • pH = 3,3 • AT: 4,4 g/L H<sub>2</sub>SO<sub>4</sub>



**Dosage :** 4-6 mL/hL.

**Application :** During fermentation, maturation, pre-bottling. White, Rose.

**Packaging:** 250 mL, 1 kg.

## CENOZYM® FW

Preparation of pectolytic enzymes rich in glycosidase activity for clarification and to increase aromatic potential

**Cenozym® FW** is a preparation of pectolytic enzymes rich in glycosidase activity which can cut the glycosyl group from the precursors, thus **expressing varietal aromatic molecules**.

### BENEFITS

- ◆ Helps clarification
- ◆ Boosts aromatic potential of wines by liberation of varietal aromas
- ◆ Especially recommended for terpenic varieties (Muscat, Gewürztraminer, Riesling, etc.)
- ◆ Can also be used on all other varieties, particularly for the revelation of β-damascenone which enhances the fruity profile of wines
- ◆ Stop enzymatic activity with 5-10 g/hL of Bentosol Poudre

**Dosage :** 3-6 g/hL (6 g/hL for sweet wines).

**Application :** End of fermentation, maturation. White, Rose.

**Packaging:** 100 g.

# MICROBIAL CONTROL



## COEFF 2 & COEFF 5

Blend of potassium metabisulfite and potassium bicarbonate, self-dissolving and self-mixing, for wine sulfiting

### BENEFITS

- ◆ Self-mixing in barrels or small tanks while reducing time and labor needed for stirring;
- ◆ Easy, fast and safe to use : helps prevent overdose problems associated with traditional forms of SO<sub>2</sub>;
- ◆ No need of special permit, safety training, or respirator;
- ◆ Accurate, precise dosage of SO<sub>2</sub> as they dissolve into must or wine.

**Dosage :** COEFF-2 releases 2 g of SO<sub>2</sub> ~ 9 mg/L in a barrel. COEFF-5 releases 5 g of SO<sub>2</sub> ~ 22 mg/L in a barrel.

**Application :** Juice, wine, maturation, pre-bottling.

**Packaging:** COEFF-2 cases of 48 tablets. COEFF-5 cases of 42 tablets.

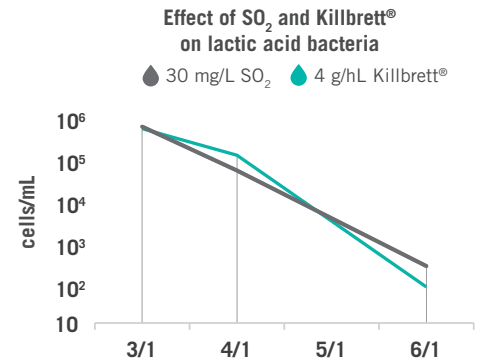
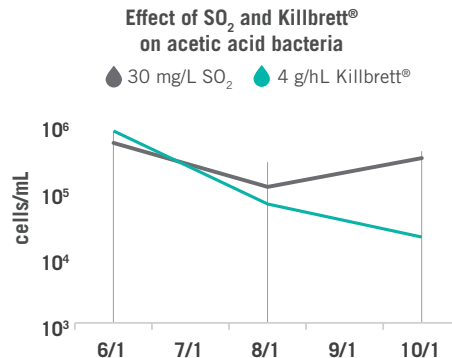
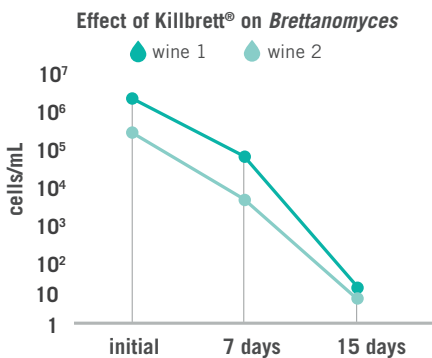


## KILLBRETT®

Enological solution with pure chitosan for microbiological stabilization of wines

**Chitosan is a polysaccharide with a powerful and wide spectrum anti-microbial.** It eliminates and prevents the contamination of *Brettanomyces*, Lactic Acid Bacteria, and Acetic Acid Bacteria. Chitosan causes the lysis of the cell walls of spoilage microbes and their sedimentation. It is used as a **curative and/or preventive treatment**.

Killbrett® is a pure chitosan fining agent, **vegan and non-allergenic product**, produced of 100 % fungal. Easy-to-use and efficient at low dosage.



**Dosage :** 2-8 g/hL.

**Application :** Grapes, juices, post MLF, maturation, pre-bottling. White, Rose, Red.

**Packaging:** 100 g, 1 kg.

# COLLOIDAL STABILITY



## STAB K®

Liquid formulation of mannoproteins for colloidal and tartaric stability

Liquid formulation of mannoproteins selected for their strong ability to **inhibit the nucleation of potassium tartrate salts**. Simulating the mechanisms of lees contact, STAB K® is a **natural alternative for the tartaric stability** of red, rosé, white or sparkling wines.

**STAB K® effect on preventing color and tartrate precipitation**  
(tartaric instability: DTI = 11%, instability of the color: ΔNTU = 24)

Crystallisation test  
(6 days at -4 °C)

Control

STAB K® 100 mL/hL

STAB K® 200 mL/hL

Filtration membranes



THK crystals

+

-

-

Coloring matter

++

+/-

-

**Dosage :** 100-200 mL/hL.

**Application :** Pre-bottling. White, Rose, Red.

**Packaging:** 5L, 20 L.

COLLOIDAL AND TARTARIC STABILISATION		STABILISATION		APPLICATION	DOSAGE
		COLLOIDAL/ COLOUR	TARTARIC		
MANNOPROTEINS	STAB K®	••	•••		100-200 mL/hL
CMC	Vinoprotect®				≤ 200 mL/hL

## BENTOSOL POUUDRE

Natural sodic bentonite for protein removal

BENEFITS

- ◆ High capacity to remove protein;
- ◆ Stability of white and rose wines;
- ◆ Good lees compaction to limit lees loss;
- ◆ Low impact on aromas;

**Dosage :** 10-200 g/hL.

**Application :** Pre, or during fermentation, maturation. White, Rose, Red.

**Packaging:** 1 kg, 25 kg.

## BENTOSOL FT

Purified calco-sodic bentonite for protein stabilization

BENEFITS

- ◆ Low in crystalline silica, to prevent abrasion of the membrane and pumps of cross-flow filters;
- ◆ Enables in-line injection of bentonite straight to the cross-flow filter, saving time and wine quality.

**Dosage :** 10-200 g/hL.

**Application :** Pre, or during fermentation, maturation, in-line injection with cross-flow filters. White, Rose, Red.

**Packaging:** 15 kg.

# MATURATION TANNINS



The phenolic content of grapes is influenced by grape variety, climatic conditions and viticultural practices. Tannins used in winemaking are mostly derived from grape, oak, gal-nuts and exotic wood.

They have many applications in winemaking depending on their origin and production method: anti-oxidant, anti-oxidasic, protein removal, color stabilization, redox potential regulation, reduce green characters perception and reductive notes, increase wine structure, and balance mouthfeel.

To meet the multiple objectives of structure, sweetness and early stability of the wines, Lamothe-Abiet offers modern solutions that combine ease of use, quality and effectiveness. **Ask us a sample kit to set up bench trials.**

## TO KNOW

### GALL NUT | Gallic tannins

Highly antioxidant • Binds proteins • Protects from browning

### OAK | Ellagitannins

Oxygen scavenger • Redox potential buffer • Color stabilization • Structure and Roundness • Aromatic impact

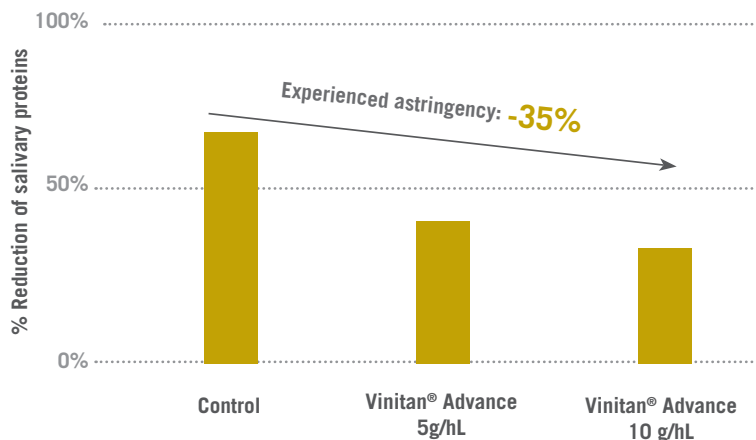
### GRAPES TANNINS | Condensed tannins

Color stabilization • Redox potential buffer • Structure and Roundness • Antioxidant

## VINITAN ADVANCE®

Latest generation of pure grape tannins for wine structure while respecting its finesse and balance

**Vinitan Advance®** has an excellent reactivity with the native grape tannins present in the wine. It has a significant effect on **color stability** and in **maintaining their fruity characters** throughout maturation and bottle aging, especially on wines slightly lacking in structure. The effects can be quantified for the reduction of the astringency of certain wines, showing a reactivity with the originally present tannins.



### Measurement of the astringency of a wine after treatment

SPI - salivary protein index, (Excell laboratory, internal method), 1 month after addition  
Maturation • red wine • Pomerol

## Results

- Reduction of perceived astringency.
- The volume and structure are increased.

*The results are dependent on the type of wine treated and the dosages. Trials in bottle are recommended.*

**Dosage :** 5-15 g/hL.

**Application :** During fermentation, maturation, up to 1 week before bottling.

**Packaging:** 500 g.

# SOFTAN®

Specific tannins combined with natural polysaccharides of plant origin for maturation of wines

The **Softan®** range is based on a technology that is exclusive to Lamothe-Abiet. It offers solutions for each step of wine production thanks to its formulations of **specific tannins combined with natural polysaccharides of plant origin**. This technology is based on a phenomenon which naturally takes place in wines wherein the tannins combine with polysaccharides.

**Softan®** products significantly increase the **volume** and **length** of the wine without adding dryness or astringency.

**Dosage :** *Softan® Sweetness:* 5-20 g/hL. *Softan® Power:* 5-20 g/hL. *Softan® Finition:* 2-15 g/hL.

**Application :** *Softan® Sweetness, Softan® Power:* maturation, micro-oxygenation. *Softan® Power:* maturation, pre-bottling.

**Packaging:** *Softan® Sweetness, Softan® Power:* 1 kg. *Softan® Finition:* 250 g.

# TAN&SENSE®

High quality oak tannin, extracted with unique technology from our oak staves, to increase stability and aromatic complexity to wine



- ◆ Participate to mouthfeel
- ◆ Increase volume, length & antioxidant resistance



- ◆ Participate to structure, body, length
- ◆ Increase aromatic notes such as caramel, roasted almond,...

Highly toasted oak tannin

Untoasted oak tannin



- ◆ Participate to aromatic complexity
- ◆ Increase soft and sweet notes such as vanilla, cream, nutmeg,...



- ◆ Participate to tension, structure
- ◆ Give direction to wine and aromatic note of roasted coffee, spices.

**Dosage :** 1-10 g/hL.

**Application :** Maturation, pre-bottling.

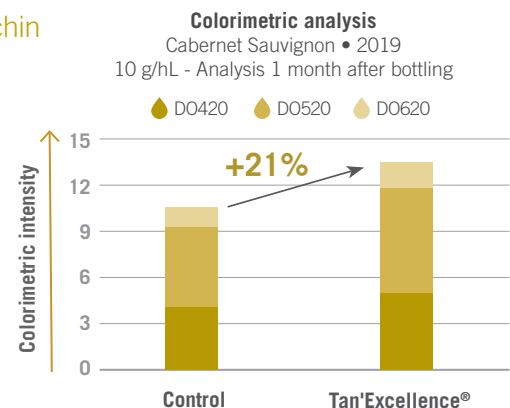
**Packaging:** 250 g.

# TAN'EXCELLENCE®

Oak tannins, grape tannins and proanthocyanidic tannins rich in catechin

BENEFITS

- ◆ Helps long lasting stabilization as well as protect against oxidation
- ◆ Improves structure and brings harmonious balance to great red wines
- ◆ Ready and easy to use with its directly soluble formulation



**Dosage :** 5-15 g/hL.

**Application :** During fermentation, maturation, up to 1 week before bottling.

**Packaging:** 1 kg.

MATURATION TANNINS	COMPOSITION	COLOR	REDOX POTENTIAL	STRUCTURE	ROUNDNESS	HARMONY	TIMING	DOSAGE g/hL
Vinitan® Advance	100% grape tannins	●	●	●●●	●●	●●●	Maturation Pre-bottling	5 – 15
Tan&Sense® Volume	Pure ellagitannins of untoasted oak		●●●	●	●●	●●	Maturation Pre-bottling	1 - 10
Tan&Sense® Origin	Pure ellagitanins of lightly toasted oak	●	●	●	●●●	●●●	Maturation Pre-bottling	1 - 10
Tan&Sense® Expression	Pure ellagitanins of medium toasted oak and grape skin tannins	●	●	●●	●●●	●●	Maturation Pre-bottling	1 - 10
Tan&Sense® Forte	Pure ellagitannins of toasted oak		●●	●●●	●	●●	Maturation Pre-bottling	1 - 5
Tan'Excellence®	Grape tannins and oak ellagitannins	●●●	●●●	●●●		●●	Maturation Micro-oxygenation	10 - 30
Softan® Sweetness	Fresh heated oak tannins bounded to polysaccharides	●●	●●	●●●	●●●	●●●	Maturation Micro-oxygenation	5 - 20
Softan® Power	Proanthocyanidic tannins bounded to polysaccharides	●●	●	●●●	●●●	●●	Maturation Micro-oxygenation	5 - 20
Softan® Finition	Oak tannins bounded to polysaccharides	●	●●	●●	●●●	●●●	Pre-bottling	2 - 15

# ROUNDNESS



In winemaking, polysaccharides can be derived either from yeast or plant. They are used to stabilize color, aroma and colloids, extend wine shelf life, increase volume sensation and reduce astringency.

## EXCELGOM®

Pure powdered arabic gum from *Acacia Seyal* for colloidal structure and wine limpidity

Excelgom® results from a very strict selection made from the best gums. It is obtained from an original process developed by our research laboratory and it is instantly dissolved into water or wine. It doesn't contain SO<sub>2</sub>.

BENEFITS

- ◆ Participates to the colloid structure of the wine against the precipitation of coloring matters;
- ◆ Preserves wine's limpidity;
- ◆ Improves organoleptic qualities by increasing volume and roundness;
- ◆ Reduces tannin dryness.

Dosage : 20-120 g/hL.

Application : Pre-bottling. White, Rose, Red.

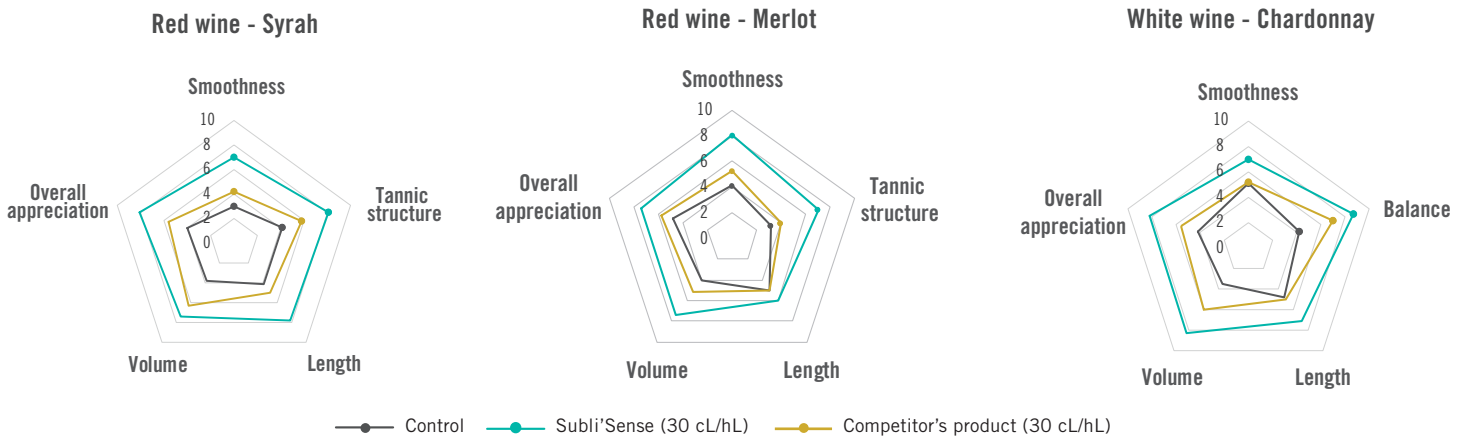
Packaging: 1 kg.

# SUBLI'SENSE®

Solution of arabic gum and mannoproteins for colloid stabilization and mouthfeel improvement

BENEFITS

- ◆ Participates to the colloid stability of the wine against the precipitation of coloring matters;
- ◆ Preserves wine's limpidity;
- ◆ Improves organoleptic qualities by increasing volume and roundness;
- ◆ Reduces tannin dryness.



Dosage : 50 - 200 mL/hL.

Application : pre-bottling, after wine stabilization. White, Rose, Red.

Packaging: 5 L, 20 L.

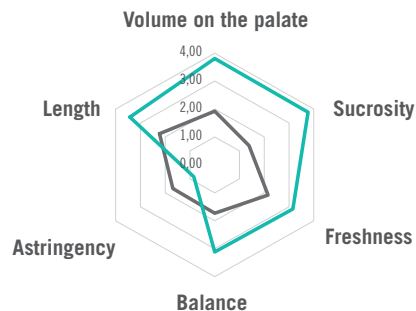
# MANNO'SENSE®

Formulation of mannoproteins rich in sapid peptides, playing a crucial role in the perception of sucrosity

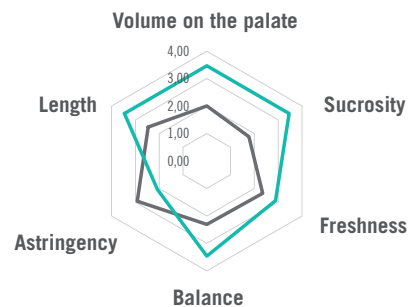
BENEFITS

- ◆ Natural solution which improves the organoleptic qualities of white, rosé and red wines;
- ◆ Increases roundness and sweetness;
- ◆ Adds balance and freshness to the palate;
- ◆ Improves length of aromas and tartaric stability.

White wine from Gers (Colombard), 2018



Médoc (Cabernet Sauvignon, Merlot), 2019



Dosage : 50 - 200 mL/hL.

Application : pre-bottling, after wine stabilization. White, Rose, Red.

Packaging: 5 L.

## ÆNOBOIS® 18mm STAVES & BLOCKS

French oak toasted with a double toast process for intense and complexe aromatic profiles

**Ænobois® 18mm Staves** are the result of a two-step toast (Double Toast Process):

- the first slow toast **works evenly on the whole wood mass**;
- the second superficial toast **helps to increase aromatic complexity**.

The resulting profiles are characterised by **intense** and **complex** aromas **that emphasise the wine's finesse and length on the palate**.

**Ænobois® 18mm Blocks** are made from **Ænobois® 18mm Staves**. Their small size allows wines with shorter maturation to benefit from a new dimension of organoleptic complexity.



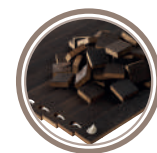
**ORIGIN**

- ◆ The "lightest" toasting profile
- ◆ Freshness of the fruit, coconut and vanilla aromas
- ◆ Sweetness and roundness



**EXPRESSION**

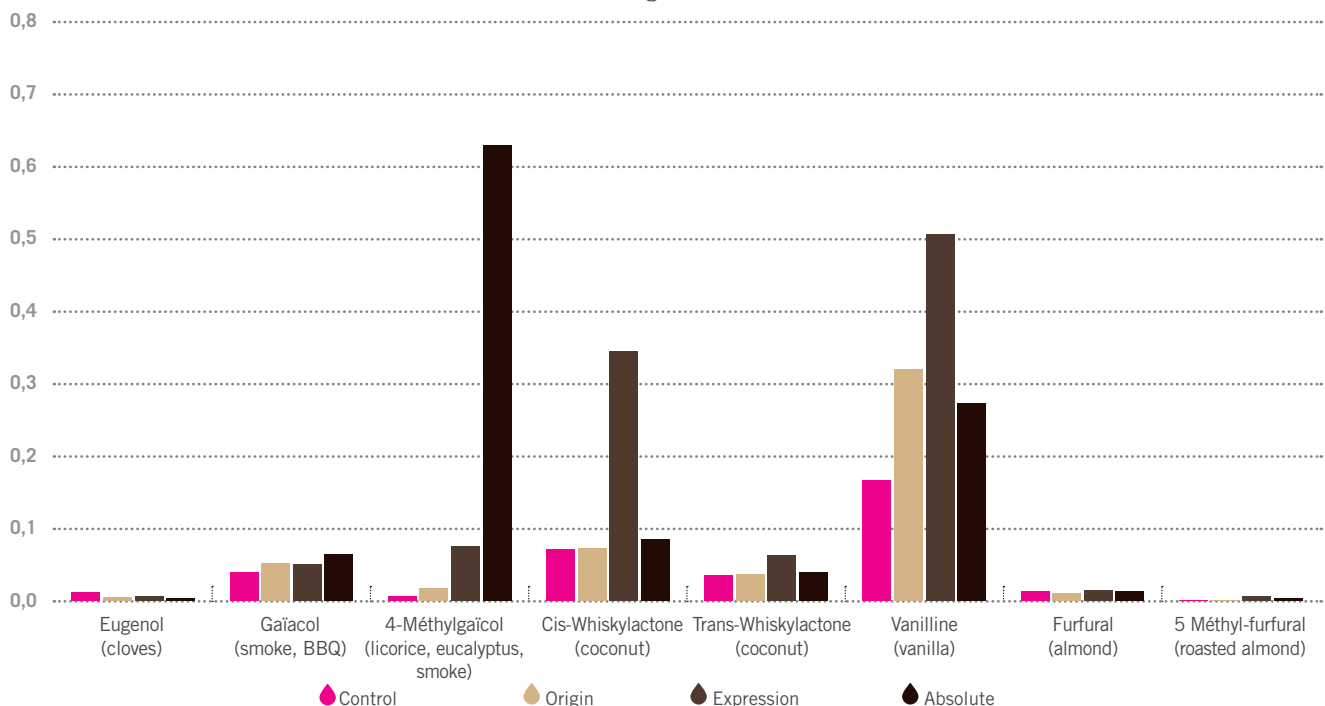
- ◆ The most "moderate" toast
- ◆ Notes of vanilla, caramel, crème brûlée and roasted coffee
- ◆ Complexity and length



**ABSOLUTE**

- ◆ The toast with the most "characters"
- ◆ Intense aromas of roasted coffee, mocha, but also fresh notes of licorice and eucalyptus
- ◆ Freshness and tension

**Analyses of wood volatile compounds after 9 months of contact**  
Cabernet Sauvignon • Bordeaux



**Dosage :** 0.5 - 2 staves/hL.

**Application :** Fermentation, maturation. White, Rose, Red.

**Packaging:** 20 staves.



At any time, you can also watch the recordings  
on our dedicated YouTube channel, or website at :

<https://www.bvnorthamerica.com/webinars>

# LAMOTHE - ABIET

## Solutions for winemaking

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