

KYLMÄ®

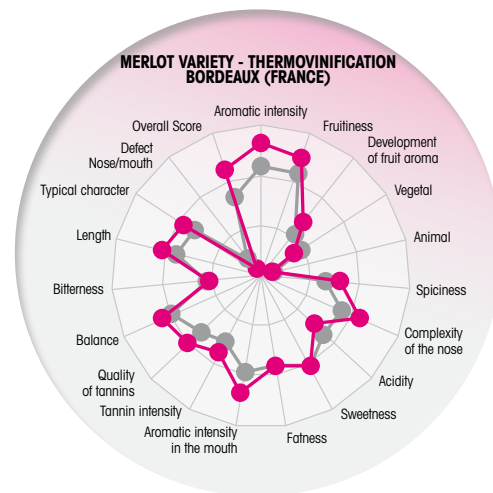
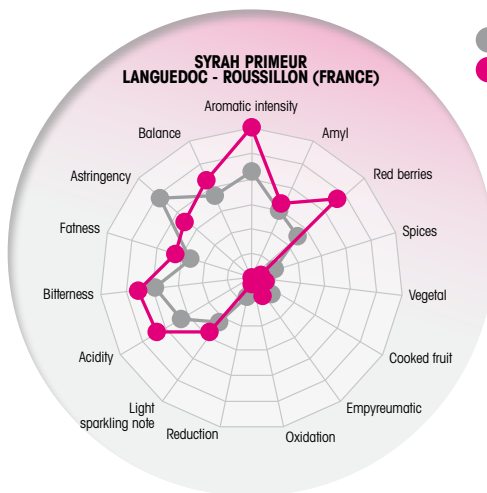
Tartaric stabilisation of red wines: unequalled performance, the promise of an enhanced aromatic profile and the lowest environmental impact on the market!

Oenofrance has developed KYLMÄ®, a new generation of tartaric stabilisers, to ensure better tartaric, organoleptic and colloidal stability while drastically reducing the product's environmental impact. Regarding one of the products in the range, KYLMÄ® INTENSE, Oenofrance's R&D team summarised the different properties of this new generation of tartaric stabiliser under the formula "3D effect". But what does this mean? We asked Philippe Cottereau, project manager at IFV, about the results of the blind tastings he conducted.

«On unstable wines like those en primeur and in thermovinification, KYLMÄ® INTENSE successfully stabilises colour thanks to the addition of gum arabic to potassium polyaspartate. On the Syrah primeur trial, the IFV tasting panel pointed to sensations of reduced tannins and increased volume. On the Beaujolais produced by thermovinification, the tasting revealed a significant difference (<5%) in the "Volume" descriptor for the KYLMÄ® INTENSE batch. This batch was also described by the tasters as fatter and fruitier (cherry) than the "metatartaric acid" batch, which was perceived as being more drying and astringent.

These tests demonstrate the effectiveness of KYLMÄ® in terms of tartaric and colloidal stability, with easier filtration due to its very high solubility».

KYLMÄ® I N T E N S E



KYLMÄ® P U R E

ENVIRONMENTAL IMPACT

| | Cold | Electrodialysis | KYLMÄ® PURE |
|--------------------|---------------------------|-----------------|---------------|
| Energy consumption | 0.86 KWh/hL | 0.14 KWh/hL | < 0.02 KWh/hL |
| Water consumption | 6 L/hL | 21 L/hL | 0.2 L/hL |
| Waste production | Tartrate salts / cleaning | Brine | 0 |

MICRO FILTRABILITY

| | KYLMÄ® PURE trial | | | | | In the freezer during 6 days at -4°C (120 mL) | | | | |
|--------------------------------------|-------------------|----------------------------|---|--|---------------------|---|--|--|--|--|
| White wine, blend, Languedoc, France | Clogging index | Minicontact test (µS drop) | Initial turbidity (NTU) after 24h, before freezer | Turbidity (NTU) 2h after stirring and return to T=22°C | Observation at 20°C | | | | | |
| Control wine | 18.2 | 133.9 | 0.61 | 0.41 | CRISTALS | | | | | |
| KYLMÄ® PURE 2.5 cL/hL | 16.6 | 19.7 | 0.55 | 0.57 | 0 | | | | | |