MARTIN VIALATTE

THE INNOVATION YOU NEED

martinvialatte.com

HISTORY & INNOVATIONS

1922 The SOFRALAB®-MARTIN VIALATTE® company was set up by Mr. Martin and Mr. Vialatte.

1925 Creation of a testing and research laboratory.

1964 Introduction of membrane filtration.
Study of tartrate stabilisation: Creation and production in our Parisian workshops of metatartaric acid index V40®.

1978 LACTA B - first casein bentonite compound for the vinification of white wines.

1982 Continuous tartrate stabilisation with the development of VINIPAL. Material for wine chilling, to guarantee tartrate stabilisation of white wines.

1983 Launch of the first Seyal and Verek gum arabic.

1985 GÉLISOL®: pioneer in the development of a specific range of fining agents (gelatin).

1989 Research into oenological tannins, creation of TANIXEL® chestnut tannins and of the VITANIL® range.

from 1990 to 2000 Development of ranges of yeasts in collaboration with French research institutes (IFV, SICAREX) in all the French terroirs, to ensure the continuing biodiversity of French grape varieties.

1995 Launch of the enzymology laboratory.

1996 Beginning of research into plant proteins. Pea proteins are selected by MARTIN VIALATTE® and are the first plant alternative in winemaking to fining agents of animal origin.

2004 Beginning of research on carboxymethylcellulose (CMC), cellulose from wood for the tartaric stabilization of white wines.

2005 Validation of plant proteins by the International Organisation of Vine and Wine (OIV) and by the European Union. Launch of the PROVGREEN® range, the first range of products based on pea proteins.

from 2008 to 2012 Selection programme and launch of the VIALATTE FERM® range, a new 2012 generation of yeast to celebrate the 90th anniversary of MARTIN VIALATTE®.

2009 Launch of the CRISTAB® range (CMC).

2010 The INTERVITIS prize awarded to MARTIN VIALATTE®'s 'Allergen Free' products.

2015 Launch of the KTS® range.

2017 KTS® FLOT - Launch of the first 100% vegetable alternative to gelatin.

from 2017 to 2020 The ANTARTIKA® range - New generation of tartaric stabilizers based on a new biopolymer authorized by the OIV, and vegetal polysaccharide.

2019 A new product in the KTS® range, KTS® FA is a biocontrol agent of plant origin that regulates the microbial diversity of musts.

Since 2020 By means of several thesis projects, MARTIN VIALATTE® has revolutionised oenological nutrition practices by launching a new range of vitamin nutrients in 2025, NUTRIMUST®, with the aim of rebalancing musts whose composition was modified by oenological practices and climate change.

2021 Launch of OENOTERRIS® and reasoned agro-oenology programmes.

2022 **100 YEARS**
OF INNOVATION AND OENOLOGY BY YOUR SIDE

The VIALATTE FERM® range has been expanded to include 3 new strains: W58 to enhance terpene aromatic expression, R26 to work with contemporary Syrahs, and HD18, an all-purpose strain for difficult fermentation and high alcohol content.

2025 Launch of SO.THIOL®, a new yeast strain for making wines of any colour with a fresh, fruity, highly expressive aromatic profile.

WORLDWIDE PRESENCE
IN MORE THAN 45 COUNTRIES



MARTIN VIALATTE®,
is now connected
TO 5500 WINERIES
WORLDWIDE
sharing its oenological
and technical know-how
and personalised analysis and
consulting with its customers.



For more than 100 years, we at MARTIN VIALATTE® have used our knowledge and expertise to meet the expectations and changing needs of winemakers with the help of a team of experienced oenologists. MARTIN VIALATTE® accompanies winemakers with a clear idea of what oenology is all about: passing on techniques and methods that result from our experience and our awareness of the real needs of winemakers.

The driving force behind MARTIN VIALATTE®'s work in advising winemakers and designing oenological products lies in our reliance on respecting food quality and safety (ISO22000), our expertise, our teams and the innovative research carried out by our Research and Development Department.

In partnership with research institutes in France and throughout the world, we seek to develop the innovations of tomorrow.

Since 1922, we at MARTIN VIALATTE® have been helping you to meet your goals, and this is our greatest source of pride.

THE INNOVATION YOU NEED

What if the *answer* to a *controlled* oenological itinerary was to be found in the vineyard *and* the cellar?

Reasoned agro-oenology, *an innovative concept*

Today's viticulture and vinification techniques are evolving in response to the climatic context. It is with this in mind that OENOTERRIS® was created, in order to **better respond to consumer requirements.**

Created for personalised support, OENOTERRIS® is based on the concept of reasoned agro-oenology: it offers **technological itineraries from the vineyard to the bottle**, designed to preserve and optimise the quality of wines.

Measurement indicators and tools at each stage of the wine-making process.

Vineyard *levers*

The indicators

1 Rigorous agronomic monitoring of the plot up to maturity, using differentiating sensors.

The tools

A range of **nutritional biostimulants** to meet oenological goals by targeting problems in the vineyard.

oenoterrisfleur

oenoterrisarôme

oenoterrisexpression

Cellar *levers*

Must indicators

2 Analysis of the must's conventional parameters & measurement of innovative indicators (fermentability and organoleptic potential parameters).

Wine indicators

3 Analysis of wine aromas (esters, thiols) and of polyphenols.

4 Sensory analysis of finished wines to check organoleptic quality and whether goals were achieved.

Must & wine tools

- Smart'App Fining, a new decision-making tool that classifies musts at the end of the pressing process in order to apply the appropriate fining method.

Simple, accurate, instant measuring with no calibration

Choice of fining product adapted to the must and to the goals

Reasoned addition = optimised cost

- Tailor-made protocols to manage the chosen technological itinerary.
- Follow-up and advice from our experts on the use of selected oenological products.

MARTIN VIALATTE

oenoterris

The first oenological act

A range of foliar biostimulants specially formulated to meet specific oenological objectives.

oenoterris fleur



Flowering

oenoterris expression



Fruit set

oenoterris arôme



Veraison

Agro-oenological *agro-oenologiques*

NOURISH & REBALANCE

- **Ensures** even flowering
- **Limits** asynchrony phenomena
- **Reinforces** resistance to abiotic stress
- **Enables** phenolic ripening of high-quality red grapes
- **Optimizes** aromatic potential for white and rosé wines

ENSURE DRINKABILITY

- **Contributes** to optimal water regulation
- **Ensures** proper functioning of root systems and foliage
- **Stimulates** polyphenol and anthocyanin synthesis
- **Helps** ensure even phenolic ripeness throughout the bunch

GUARANTEE AROMATIC FRESHNESS

- **Improves** nitrogen assimilation and amino acid accumulation in berries (ester precursors)
- **Stimulates** glutathione synthesis (synthesis of thiols and reducing elements)
- **Ensures** proper functioning of root system and foliage
- **Optimizes** aromatic potential for white and rosé wine production

Results

Results from 7 years of high-volume trials, from vineyard to bottling, in French, Italian and Portuguese vineyards.

In the vineyard

+12% average weight — **Heavier, more homogeneous bunches**



Verdejo, control



Verdejo, Oenoterris®

Better nitrogen assimilation **+10%**

Drinkability *programme*

+56% — **Heavier, more homogeneous bunches**

Higher concentration of fruity esters in red wines **+45%**

These results have been observed under controlled conditions in trials carried out on different grape varieties and terroirs, including the entire vine and wine process.

REASONED oenoterris PROGRAMS

More information on oenoterris.com

Freshness *programme*

+17% — **Better glutathione (GSH) synthesis**

- Greater resistance to oxidation
- Increased ageing potential and longevity

Better synthesis of aroma precursors in musts

+108% GC3SH **+18% GC3SH** **+7% C3SH**

Higher thiol concentration in white and rosé wines

+189% 3SH **+1100% A3SH**

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SUMMARY & LEGEND

FOR THE PRODUCTION OF:

WHITE WINE · ROSÉ WINE · RED WINE · ALL WINES · SPARKING WINE

DROP & GO

Some of our products can be added directly to must or wine without the need for prior rehydration in order to facilitate their implementation and save time: they are DROP&GO!

These products were first tested in our experimental centre in Montagnac (34), and then tested in the cellar. It is the way they are made or simply their composition which allow this facilitated use.

Products authorised for use in the production of organic wines according to current European (EU) or American (NOP) regulations in force

Allergen Free

Vegan

To restart the alcoholic fermentation

DRINKABILITY

RED WINE

HOW TO ENSURE THE DRINKABILITY OF RED WINES

Supple, generous red wines that are easy to drink because their alcohol content is not too high and their tannin structure is well blended. **These hedonistic tasting characteristics are sought after by wine consumers, as shown by the most recent studies.**

However, climate changes like higher temperatures and drought result in grapes with higher sugar concentrations and lower acid concentrations. Phenolic and aromatic maturities also change, directly impacting organoleptic characteristics.

As a result, the wines obtained have a **higher alcohol content** and are **less acidic, with heavier and sometimes less intense aromas – completely at odds with market expectations. Translating these sensory attributes into oenological terms** is essential if we are to understand the issues at stake and come up with appropriate solutions. **Drinkability** is the term used to describe **a red wine that is easy for** consumers to **enjoy**. For winemakers, this implies giving careful **thought to the maceration itinerary** (thermovinification versus traditional maceration) and **working on the tannins to control mouthfeel parameters** such as structure and astringency. It's also a question of **composing the aromas and controlling what can mask them.**



MARTIN VIALATTE® HAS IDENTIFIED 4 KEY MOMENTS, DESCRIBED AND SUPPORTED BY THE APPROPRIATE TOOLS

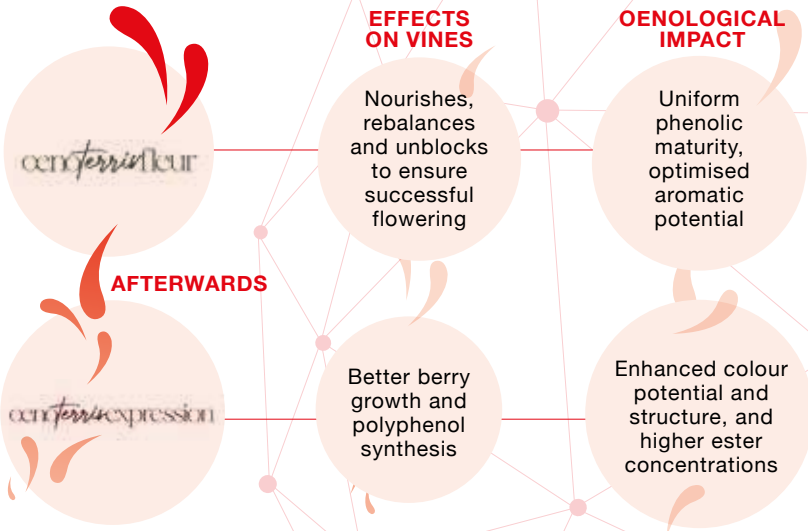
1 CONTROLLING GRAPE POTENTIAL

Achieve **oenological goals** by targeting problems in the vineyard with **nutritional biostimulants**

To guarantee the drinkability of wines it is first necessary to **ensure and preserve the quality of the raw material, i.e., the grapes.**

From veraison until leaf fall, vines accumulate nutrients that will enable them to complete their cycle. If these reserves are not replenished, particularly as a result of adverse weather conditions, the smooth progress of stages such as flowering may be jeopardised. This key stage is necessary, for example, **to ensure the uniformity of the berries, as well as phenolic maturity and the aromatic potential** that will contribute to the freshness of the wines.

It may be advisable to **make nutritional** corrections at an early stage to protect the vines from stress and make up for any imbalances that may impact these key mechanisms.



The importance of the **harvest date**

Assessing the maturity of the grapes is paramount to target **the right aromatic window**. It is possible to establish the optimum harvest date based on the desired aromatic profile with the help of **MaturOx**, a maturity index of the PolyScan of the WQS range by Vinventions.

This tool uses voltammetric measurements to fingerprint the grapes, enabling us to **determine when sugar loading has stopped** and to define the **'fresh fruit'** aromatic window.

Preventive and systematic **microbiological control**

At harvest time, biochemical reactions take place in the berry:

- **oxidation mechanisms caused by the enzymes present**
- **development of microorganisms that begin to break down sugars**

Preventing and limiting this development helps to preserve the organoleptic quality of the must.
This is all the more necessary in the current climate context.
Rising pH and the resulting drop in acidity is conducive to the development of these spoilage microorganisms.

RECEIVING THE HARVEST

KTS FA

A preparation made from **activated chitosan**, used as a **biocontrol agent** to **reduce contamination** caused by spoilage microorganisms.

WHY?
Quickly and effectively reduces indigenous microbial flora. Prevents masking of fruitiness by limiting the production of unpleasant tastes by these microorganisms (volatile phenols).
Ensuring safe fermentation of all types without impacting the metabolism of *S. cerevisiae*.

WHEN?
As early as possible, ideally on the grapes.

HOW?
To spray on grapes, prepare a 5% solution and do not leave it out in the sun (chitosan degrades at T°>40°C).

2 EXTRACTING AND PRESERVING AROMAS

AFTER HOT MACERATION

Viazym THERMO

Concentrated liquid enzyme preparation used to **degrade pectins and colloids in thermovinified must.**

WHY?
To facilitate pressing and clarification of musts that have undergone heat treatment (thermovinification, flash détente, hot pre-fermentation maceration).

WHEN?
After thermovinification.

HOW?
Incorporate in the volume to be treated when its temperature is below 65 °C.

Thermovinified grapes are very rich in pectins, making them very difficult to press and clarify without adding enzymes.

Thermovinification solution

This technique and its variants involve **heating the grapes for a variable period of time, cooling them** (classic thermovinification, MPC, flash detente), and then vinifying the resulting must in the liquid phase (thermo, MPC) or solid phase (MPC, flash).

This allows you to **extract anthocyanins for colour**, and **polyphenols for structure** and **fruity aromas, while limiting those that give the wine a grassy flavour.**

Thermovinification is also a good alternative for matrices with health problems. With these, long maceration is more delicate as it helps to **eliminate undesirable microorganisms and polyphenol oxidases.**

However, **particular care** must be taken with a matrix obtained using this technique, for two reasons:

- The **anthocyanins released** are unstable and highly sensitive to oxidation, and need to be protected **by co-pigmentation**, then **stabilised** with exogenous tannins.
- The juices are **highly turbid** and need to be clarified before fermentation.

3 REVEALING AROMAS

Reestablishing **vitamin balance in musts**

Vitamins are diverse and numerous chemical compounds that are essential for the growth and fermentation of yeasts and bacteria. Their content in musts is affected by several factors:

- **Oenological practices:** heating of the grapes (vitamins are heat-sensitive), use of bioprotection (non-*Saccharomyces* yeasts used upstream need them for their metabolism), fining with certain products (charcoals, bentonites).
- **Climate change:** excessive summer temperatures, water stress, blocked ripening.

It is very important to offset these losses in order to **promote all yeast metabolisms**, including alcoholic fermentation and aroma production.

NUTRIMUST® B+

Yeast autolysate for **complete supplementation of musts** before AF.

WHY?
To ensure that AF goes smoothly, reduce the latency phase and ensure better implantation of *Saccharomyces* strains, prevent nitrogen deficiencies responsible for the production of H_2S and other sulphur compounds.

WHEN?
Add to the tank when inoculating the yeast, at the latest before 1/3 through AF.

HOW?
Addition by pumping over.

The importance of the **yeast/nutrition pairing**

It is just as important to **choose organic nutrition** for red wines as it is for white and rosé wines. The assimilation of amino acids by the yeast may be optimised with **split doses (20+20)** and will enable it to produce more esters that contribute to the “fresh fruit” aroma bouquet. From the chemical perspective, the yeast strain has the ability to produce **numerous volatile compounds linked to the fruitiness of red wine.**

NUTRICELL® AA

Complex organic nutrient to ensure **AF management** and promote the **production of fermentation esters.**

WHY?
To optimise the production of fermentation esters and reveal thiols.
Avoid nitrogen deficiencies, which are responsible for the production of H_2S and other sulphur compounds.

WHEN?
Add to the tank at yeasting time, at the latest before 1/3 AF.

HOW?
Addition by pumping over.

AND

FRUITY AND SPICY WINES

VIALATTE FERM® R26

Saccharomyces cerevisiae for the production of a **fruity, spicy aromatic profile.**

WHY?
To promote the production of esters and higher alcohols. Vinification of vegetal matrices, using traditional or thermo methods.

WHEN AND HOW?
Yeasting. AF temperatures between 20 and 25 °C.

OR

FRESH AND FRUITY WINES

SO.THIOL®

Saccharomyces cerevisiae to produce wines with a **blackcurrant-type fresh, fruity aromatic profile**, regardless of the concentration of must precursors.

WHY?
Enhance the aromatic freshness of white, rosé and red wines in the face of current climatic challenges. Optimise the revelation of volatile thiol molecules.

WHEN AND HOW?
Yeasting. AF temperatures between 20 and 23°C.

VIALATTE FERM® HD18

Saccharomyces cerevisiae selected for its ability to **trigger alcoholic fermentation at very high sugar levels**, coupled with its **great resistance to high alcohol content**.

WHY?

To start AF with sugar levels of up to 300-310 g/L.
To produce powerful, aromatic red wines.

WHEN AND HOW?

It is important to choose the appropriate nutrition – rich in sterols at the start of AF, rich in yeast hulls and amino acids for a balanced supply of nitrogen and lipids during AF, and also rich in sterols at the end of AF to ensure that nitrogen is successfully assimilated.

AND

NUTRICELL® INITIAL

Organic nutrient for **quality-oriented, controlled alcoholic fermentation**.

WHY?

To strengthen the fermentation capacity of yeasts in difficult conditions.

WHEN?

Added to the tank at yeasting time.

HOW?

Addition by pumping over.

4 PROTECTING AND ENHANCING WINES

Using of specific tools

The high sugar concentrations sometimes found in particularly hot vintages **result in wines with a very high alcohol content, at odds with** the goal of drinkability. The use of an **osmotolerant, alcohol-resistant strain of yeast** is therefore necessary in this type of situation in order to **gain freshness**. When managing high alcohol content fermentation (>15% vol.) it is important not only to **nourish the yeast well, but also to maintain the nitrogen/lipid balance** by adding organic nutrients rich in sterols and ergosterols.

Preserving organoleptic characteristics

Oenological practices are evolving to adapt to climatic challenges and to preserve the balance of red wines. With **earlier harvests in order to preserve freshness**, the berries may not have reached full phenolic maturity, resulting in rougher tannins and pronounced vegetal notes. In addition, **alcoholic fermentation is now carried out at lower temperatures** to preserve the aromas and limit the excessive extraction of phenolic compounds. While this approach makes it possible to **preserve the wine's drinkability**, it can also lead to drier and unbalanced tannic structures, making **fining after malolactic fermentation necessary** in order to refine the texture and stabilise the colouring matter by limiting the oxidation of anthocyanins.

KTS FLOT

A combination of plant-based proteins and chitin derivatives for **optimised fining**. Offers an alternative to animal-based fining agents and PVPP.

WHY?

Early management of oxidation, vegetal character and bitterness. Improves clarity.

WHEN?

After malolactic fermentation, to clean the wine before racking.

AND HOW?

Add by pumping over after the first racking.

Refining organoleptic characteristics

Ageing the wines allows their profile to be refined by **reducing bitterness, astringency or the feeling of dilution**. Polysaccharides derived from yeast or gum arabic add volume and body while coating the tannins to limit their interaction with salivary proteins. However, with the reclassification of gum arabic as an additive, it is **essential to explore more natural alternatives, such as yeast derivatives**, to preserve the balance and quality of wines.

BEFORE BOTTLING

NEO2 XC

A combination of yeast and plant-based polysaccharides that quickly boosts fruitiness, volume and sucrosity.

WHY?

To make late-stage corrections just before filtration when preparing for bottling.
To replace gum arabic and use an alternative technological aid

WHEN?

Maximum 1 week before bottling filtration.

HOW?

Add by pumping over.

POST-AF

NEO® LEES

Yeast hulls very rich in yeast polysaccharides, offering a substitute for natural lees and providing volume and roundness.

WHY?

To add volume and limit astringency and colour loss over time. To prevent oxidative and reductive drift. To replace gum arabic and use an alternative technological aid.

WHEN?

While ageing, in addition to or instead of natural lees.

HOW?

After racking the AF lees, incorporate and leave in contact for 4 to 6 weeks

CHOOSE
THE RIGHT YEAST FOR
YOUR
GOALS

THE YEASTS SELECTIONS

FRESHNESS AND AROMATIC INTENSITY

NEW!

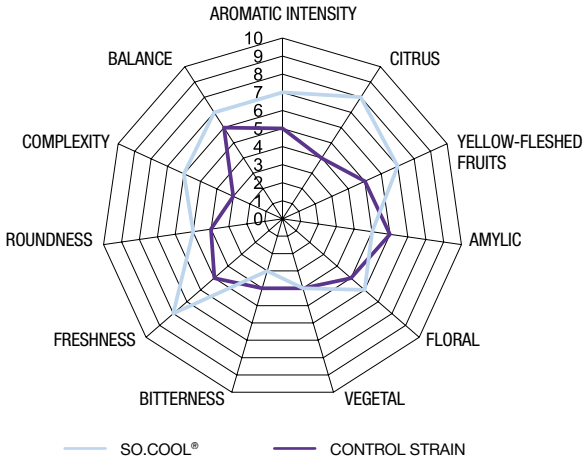
SO.COOL®

A research programme combining hybridisation and genetic knowledge has enabled us to select a strain that is aromatic and also produces very few sulphur compounds. **SO.COOL®** makes it possible to obtain white and rosé wines with an **aromatic profile with notes of very intense fruity esters, yellow-fleshed fruit and lemon**.

Packaging: 500 g

Application rate: 20 g/hL

Sensory profile of **SO.COOL®** on Sauvignon Blanc.



FRESHNESS AND VERY EXPRESSIVE EXOTIC THIOLS

NEW!

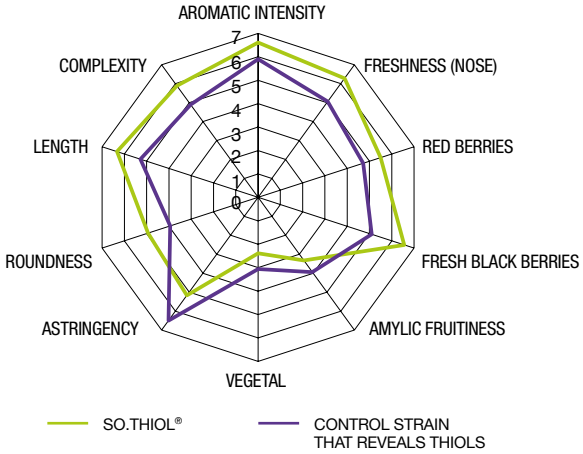
SO.THIOL®

SO.THIOL® is an *S. cerevisiae* yeast capable of optimally transforming glutathione and cysteine precursors of the thiol type into 3SH and 3SHA or into 4SMP. **SO.THIOL®** makes it possible to obtain white, rosé and red wines with an **aromatic profile with intense, complex thiol notes** such as mulberry and blackcurrant for red wines, or guava and passion fruit for white and rosé wines.

Packaging: 500 g

Application rate: 20 g/hL

Sensory profile of **SO.THIOL®** on Syrah.



COMPLEX, ESTER-TYPE FRUITINESS

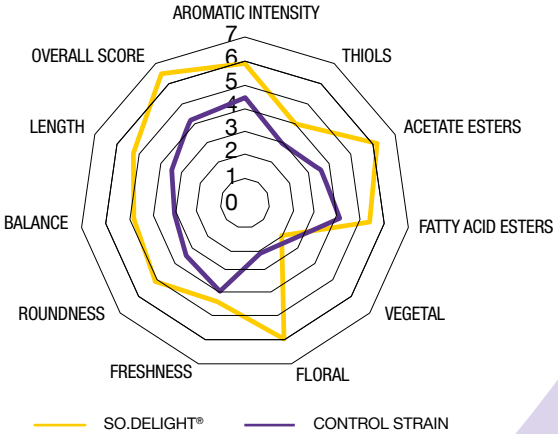
SO.DELIGHT®

SO.DELIGHT® is a *S. cerevisiae* yeast selected for its aptitude to produce aromatic white and rosé wines with a fresh and fruity style. The aromatic profile obtained is complex with varietal and fermentative notes. **SO.DELIGHT®** is recommended for making wines derived from neutral or aromatic vine varieties.

Packaging: 500 g and 10 kg

Application rate: 20 g/hL

Sensory profile of **SO.DELIGHT®** on Grenache Blanc.



THE YEASTS SELECTIONS

FLORAL AND FRUITY

VIALATTE FERM® W58

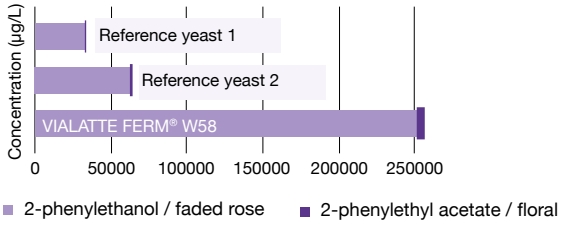
Combination of *S. cerevisiae* and *S. uvarum* selected for the production of floral esters and aromatic white wines. **VIALATTE FERM® W58** makes the most of the presence of varietal terpenes to produce fresh, floral aromatic profiles. **VIALATTE FERM® W58** is recommended for Muscat, Riesling and Chardonnay, but also for more neutral grape varieties for which a floral profile would complement a blend.

Packaging: 500 g

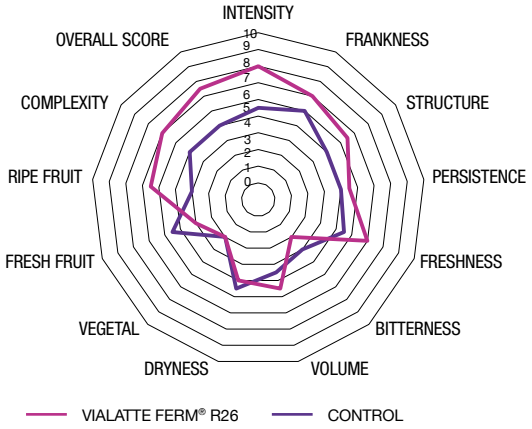
Application rate: 20 g/hL

VIALATTE® FERM W58 fits perfectly into an oenological itinerary aimed at revealing terpenes, in association with **VIAZYM® MP** or **VIAZYM® AROMA**.

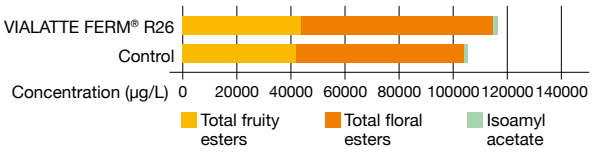
Floral component



Aromatic profile of **VIALATTE FERM® R26** on Syrah.



Concentrations of esters and their distribution



FRUITY AND SPICY

VIALATTE FERM® R26

VIALATTE FERM® R26 is a *S. cerevisiae* yeast selected for the production of modern fruity, spicy red wines with expressive notes of red fruit, garrigue and candied fruit.

Packaging: 500 g

Application rate: 20 g/hL

MANAGEMENT OF HIGH ALCOHOL CONTENT

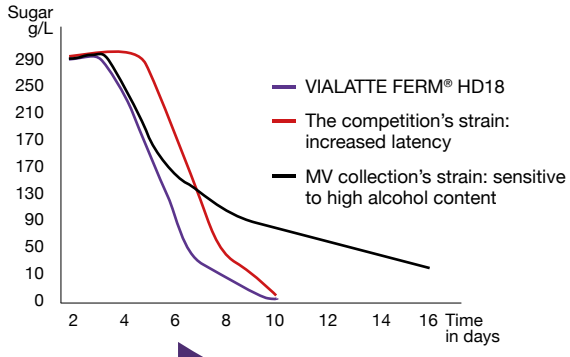
VIALATTE FERM® HD18

VIALATTE FERM® HD18 is a *S. cerevisiae* yeast selected for its ability to initiate alcoholic fermentation with a very high sugar content, coupled with great resistance to high alcohol content. It ensures a great aromatic intensity and roundness in the mouth. **VIALATTE FERM® HD18** is recommended for the production of strong red wines. It can also be used for the vinification of white and rosé wines.

Packaging: 500 g

Application rate: 20 g/hL

Fermentation kinetics: monitoring density over time



THE YEASTS SELECTIONS

Your Decision-Making Tool!

CHOOSE THE RIGHT YEAST FOR YOUR WHITE OR ROSÉ WINE GOALS

	AROMATIC FAMILIES							AROMATIC SIGNATURE	GRAPE VARIETIES & APPLICATIONS
	THIOLS		ESTERS		TERPENOLS	C-13 NORISOPRE-NOIDS	2-PHENYL ETHANOL		
	4MMP	3MH / A3MH	Acetate esters	Fatty acid esters					
SO.THIOL®	✤	●●●	●	●		●●●		Freshness and very expressive exotic thiols: notes of citrus, pineapple, guava and passion fruit.	Grape varieties with thiol precursors.
VIALATTE FERM® W28	●	●●●	●●	●	●			Complex fruitiness of the thiol and ester type: notes of fresh fruit, citrus and passion fruit.	Sauvignon Blanc, Sémillon, Colombard, Grenache, Syrah, Cinsault, Cabernet.
SO.DELIGHT®		●●	●●●	●●●			●●●	Complex fruitiness of the ester type: fresh fruit, amylic and floral notes.	Chardonnay, Sauvignon Blanc, Sémillon, Roussanne, Grenache, Syrah, Rolle, Gamay, Pinot Noir.
SO.COOL®			●●	✤			●	Freshness and aromatic intensity: notes of yellow-fleshed fruit and lemon.	Chardonnay, Chenin, Sauvignon Blanc, Cabernet Sauvignon, Syrah, Grenache, Cinsault.
VIALATTE FERM® W12			●	●●●	●			Finesse and complexity, respects the grape variety: floral, white fruit and hazelnut notes.	Chardonnay, Viognier, Pinot Gris, Pinot Noir, base wines. To optimise ageing on lees (fast autolysis).
VIALATTE FERM® W58			●	●●	●●		✤	Floral and fruity: notes of floral esters and varietal terpenes.	Viognier, Chardonnay, Chenin Blanc, Muscat, Gewürztraminer.
VIALATTE FERM® R71			●●	●●●				Fresh, amylic fruitiness: notes of strawberry and redcurrant.	All black grape varieties for technological rosés.

Aromatic intensity: ● ●● ●●● ✤

Your Decision-Making Tool!

CHOOSE THE RIGHT YEAST FOR YOUR RED WINE GOALS

	AROMATIC FAMILIES					AROMATIC SIGNATURE	GRAPE VARIETIES & APPLICATIONS
	ESTERS		TERPENOLS	THIOLS	NORISOPRENOIDS		
	Acetate esters	Fatty acid esters					
SO.THIOL®	●	●		✤	●●●	Black berries and great aromatic freshness: notes of blackcurrant and mulberry.	Syrah, Grenache, Malbec, Pinot Noir, Gamay, Negrette, Cabernet Sauvignon.
SO.FRUITY®	✤	●●	●●			Crisp, delicious red fruit with notes of Morello cherry, grenadine and flowers.	Pinot Noir, Gamay, Grenache. MCO_2, MPF, all types of vinification.
SO.FLAVOUR®	●	✤				Ripe, complex, concentrated fruit: notes of black berries. Good balance between structure and roundness.	International grape varieties: Merlot, Cabernet Sauvignon, Syrah, Grenache, Tempranillo, Zinfandel.
VIALATTE FERM® HD18	●	●●	●	●●	●●	Fresh, round, full-bodied fruitiness. Respects the grape variety. Volume and roundness in the mouth.	All red grape varieties. Management of high alcohol content and AF resumption
VIALATTE FERM® R26	●	●●●	●●		●●	Fruity and spicy: expressive notes of red berries, garrigue and candied fruit.	Syrah, Carménère, Gamay, Cabernet Franc, Pinot Noir. Traditional and thermovinification. Vegetal matrices.
VIALATTE FERM® R71	✤	●●				Fresh, amylic fruitiness: notes of strawberry and redcurrant.	All grape varieties. MPC, primeur wines (Beaujolais).
VIALATTE FERM® R82	●●	●●●			●●●	Ripe, varietal fruitiness: notes of red and black berries. Roundness and length in the mouth.	Syrah, Grenache Noir, Merlot, Malbec, Gamay. MCO_2, traditional vinification.
VIALATTE FERM® R96	●	●	✤			Fruity and complex: with notes of fresh red and black berries, spices. Respects the grape variety and masks pyrazines.	Cabernet, Merlot, Marselan, Gamay. Traditional vinification, MPC, press Rosés.
VIALATTE FERM® R100	●●	●●				Fruity intensity and volume in the mouth: fermentation notes.	All black grape varieties.

Aromatic intensity: ● ●● ●●● ✤

THE YEASTS SELECTIONS

MARTIN VIALATTE® PRODUCT RANGE

NAME	FERMENTATION KINETICS	OPTIMUM TEMPERATURE	NITROGEN REQUIREMENT	RESISTANCE TO ALCOHOL	PRODUCTION OF SO_2	PRODUCTION OF VOLATIL ACIDITY	H_2S PRODUCTION
VIALATTE FERM® HD18	Fast and regular	10 to 30°C	Low	18%	Medium	Medium to low	Medium to low
VIALATTE FERM® R26	Medium	22 to 30°C	Medium	16.50%	Low	Medium to low	Low
VIALATTE FERM® R71	Fast	14 to 32°C	High	16%	Medium to low	Medium to low	Low
VIALATTE FERM® R82	Slow	18 to 30°C	Medium	16%	Medium to low	Medium	Very Low
VIALATTE FERM® R96	Medium	15 to 28°C	High	16%	Medium to low	Low	NA
VIALATTE FERM® R100	Fast	18 to 32°C	High	14%	Medium to low	Medium	NA
VIALATTE FERM® W12	Medium if temp. < 16 °C	10 to 30°C	Low	15%	Low	Low	Low
VIALATTE FERM® W28	Fast	10 to 16°C	Low	16.50%	Low	Low	Low
VIALATTE® FERM W58	Medium	Recommended sequential AF: start at 12°C to finish at 18°C	Medium to low	14.5-15%	Medium	Low	Low
SO.CLASSIC CE	Medium	12 to 32°C	High	14%	Low	Low	Low
SO.CLASSIC BY	Fast	13 to 32°C	Low	16%	Low	Low	Low
SO.COOL®	Medium if temp. < 16 °C	10 to 16°C	Low	16.5%	Medium	Low	Low
SO.DELIGHT®	Very fast	10 to 16°C	High	15%	Medium to low	Medium	Low
SO.FLAVOUR®	Medium	18 to 32°C	Medium	15%	Medium to low	Medium	Low
SO.FRUITY	Fast	18 to 32°C	Low	14%	Low	Low	Low
SO.THIOL®	Fast	16-18°C for whites and rosés, 20-23°C for reds	Low	14.5%	Low	Low	Low

NA: data not available

THIOL-REVEALING YEASTS
are more sensitive to copper.
Consider this!

Provence trend

SO.THIOL®

ALL WINES

FRESH-NESS

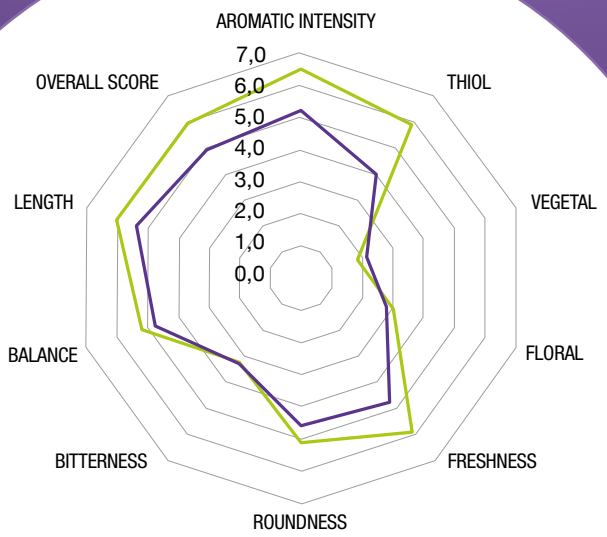
DRINKA-BILITY

INTENSE, COMPLEX NOTES of thiols

Optimises the **CONVERSION OF AROMATIC PRECURSORS**

ENHANCES FRESHNESS in the face of today's climate challenges

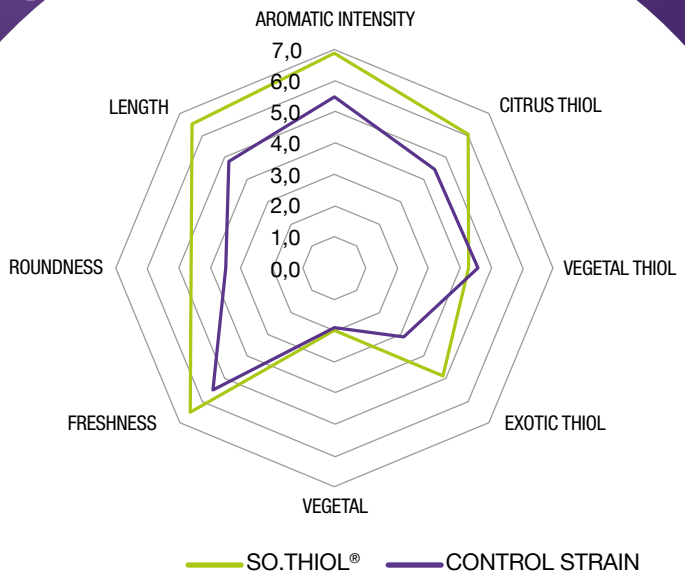
FAST and **COMPLETE FERMENTATION** kinetics



ROSÉ WINE

Sensory analysis of Grenache rosé wines.

Sensory analysis of Sauvignon Blanc wines.



WHITE WINE

THE YEASTS SELECTIONS

NON-*SACCHAROMYCES* YEASTS

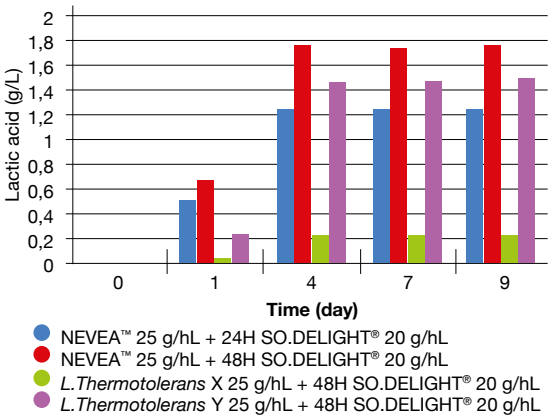
NEVEA™

Pure culture of *Lachancea thermotolerans*, selected for its unique ability to produce a **high level of lactic acid as soon as it is inoculated**.

- Rapid inoculation and impact on the aromatic profile **from the first 24 hours**.
- Specially adapted to the vinification of **very fresh** white and rosé wines.
- Natural tool **for blending and/or restoring acid balance**.
- Induces a reduction in pH for **optimum efficiency of the SO_2 applied**, increased **colour stability and microbiological stability**.
- Suitable for low temperatures and low must turbidity.

Packaging: 500 g

Application rate: sequential inoculation - see recommendations on the technical data sheet



Production of lactic acid during alcoholic fermentation following sequential inoculation with *Saccharomyces cerevisiae*. Compared to two other commercially available *L. thermotolerans* strains, NEVEA™ produces an increased lactic acid concentration as early as 24H after inoculation. There is a correlation with the increase in total acidity over the same period (not shown).

DIRECT-INOCULATION YEASTS

YEASTIE®

YEASTIE® is the very first oenological IDY (*Saccharomyces cerevisiae*) specifically selected for direct inoculation into must without any reduction in its characteristics and performance.

Packaging: 500 g and 10 kg

Application rate: 20 g/hL for direct seeding

VITILEVURE™ PRODUCT RANGE

Yeasts with personality at the service of controlled oenology

NAME	POSITIONING	RECOMMENDED FOR	AROMATIC EXPRESSION	FERMENTATION KINETICS	OPTIMUM TEMPERATURE	NITROGEN REQUIREMENT	RESISTANCE TO ALCOHOL	PRODUCTION OF SO_2	PRODUCTION OF VOLATILE ACIDITY	SENSITIVITY TO COPPER	PRODUCTION OF H_2S
VITILEVURE CHARDONNAY YSEO™	WHITE WINE	Develops complexity and aromatic finesse for Chardonnay based wines for ageing	Varietal aromas Esters (rose, citrus)	Normal	15-25°C	Medium	13.5&	Low	Low	Null	NA
VITILEVURE SAUVIGNON™	WHITE WINE	Reveals the thiol-type varietal aromas of Sauvignon blanc	Thiols (4MMP, 3MH, A3MH) Terpenes	Normal	15-32°C	Medium	14&	Low	Medium	Null	Medium
VITILEVURE 58W3 YSEO™	WHITE WINE, ROSE WINE	For making Alsace-type aromatic white wines	Terpenes	Normal	15-25°C	Medium	13&	Very Low	Medium	Low	High
VITILEVURE ALBAFLOR YSEO™	WHITE WINE, ROSE WINE	To enhance neutral white vine varieties by revealing their aromatic potential	Fermentative aromas (floral, citrus, exotic fruit) Aromatic terpenes	Normal	15-25°C	Medium	13&	Very Low	Low	Low	NA
VITILEVURE ELIXIR YSEO™	WHITE WINE, ROSE WINE	Provides aromatic intensity complexity and finesse for making white and rosé wines	Thiols (espcially 3MH and A3MH), terpenes, norisoprenoïds, fatty acid esters	Normal	14-25°C	Low	15&	Very Low	Medium	NA	Low
VITILEVURE TONIC YSEO™	WHITE WINE, ROSE WINE	Reveals thiol-type varietal aromas and terpenes for white and rosé wines with intense, complex and refreshing crispness aromas great freshness wines	Thiols (especially 4MMP) Terpenes	Fast	15-18°C	Low	15&	Medium	Medium	Very low	High
VITILEVURE LB ROSÉ™	ROSE WINE	For making fruity and round rosé wines	Fermentative aromas (red berries - non amylic)	Fast	15-32°C	Low	14&	Low	Low	Very low	NA
VITILEVURE 3001 YSEO™	ROSE WINE, RED WINE	For the production of high-quality red wines that are complex, intense and harmonious: especially suitable for the cold pre-fermentation maceration process	Varietal aromas	Normal	10-32°C	High	15&	N/A	Low	NA	NA
VITILEVURE CSM YSEO™	ROSE WINE, RED WINE	Specially selected for the production of elegant, fruity red wines for laying down, in particular those produced from the Cabernet franc, Cabernet sauvignon and Merlot varieties	Fermentative aromas (red berries - non amylic)	Normal	15-32°C	Low to medium	14&	Low	Medium	Medium	Low
VITILEVURE GY YSEO™	ROSE WINE, RED WINE	Particularly adapted to making fruity and intense primeur wines made from Gamay and Pinot noir (Sicarex Beaujolais) selection	Varietal aromas Esters (red berries)	Normal	15-32°C	Low	15&	Low	Low	NA	NA
VITILEVURE SENSATION™	ROSE WINE, RED WINE	Optimizing the addition of sulphites and production of rosé and red wines with clear and complex varietal aromas	Varietal aromas (red fruits and norisoprenoïds)	Fast	15-32°C	Low	16&	Almost null	Low	Almost null	Almost null
VITILEVURE SYRAH YSEO™	ROSE WINE, RED WINE	Expresses all the potential of Syrah on different terroirs for making red and rosé wines	C13 norisoprenoïds Esters (red berries)	Normal	15-32°C	*Low but care needs to be paid to clarified and vinified at low temperture rosé wines*	16&	Medium to high	Low	Low	High
VITILEVURE GRENACHE™	ROSE WINE, RED WINE	Reveals aromatic complexity of Grenache while respecting its typical nature	Arômes variétaux fruités et épicés	Normal	15-32°C	Medium	16&	Low to medium	Low	NA	NA
VITILEVURE AZUR YSEO™	RED WINE	Very resistant to alcohol for making round, powerful and balanced wines	Varietal aromas	Fast	18-30°C	Low	17&	Low	Low	Low	NA
VITILEVURE MT YSEO™	ROSE WINE, RED WINE	Perfectly adapted to making great long ageing wines made from Merlot and Cabernet Sauvignon varieties	Varietal aromas (furaneol, norisoprenoïds)	Normal	15-32°C	Medium	15&	Low	Absence of nil	Low to medium	Low
VITILEVURE LB ROUGE™	ROSE WINE, RED WINE	Suitable for alcoholic fermentation of musts derived from thermovinification, enhances aromatic potential for the production of fruity, round wines	Fermentative aromas (red berries - non amylic)	Normal	15-32°C	Medium	14&	Low	Low	Very low	NA
VITILEVURE B+C™	WHITE WINE, SPIRITS	Association of yeasts for fast start ups and guaranteed end of fermentation	Neutral	Fast	15-32°C	Medium	15&	Low	Very low	NA	Low
VITILEVURE KD™	WHITE WINE	Resistant to low temperatures, for wine with strong characteristic aromas	Esters Thiols (4MMP)	Normal	5-37°C	Medium	15&	Low to medium	Very low	Very low	Medium
VITILEVURE QUARTZ™	WHITE WINE, SPARKLING WINE	Very resistant fructophile yeast resistant to alcohol for making Chardonnay-type still white wines and sparkling wines (base wine and bottle fermentation)	Neutral	Normal	10-32°C	Low	17&	Low	Low	Low	Medium

Fermentation kinetics: Slow - Normal - Fast / **Nitrogen requirement:** Low - Medium - Heavy / **Production of SO_2:** Absence - Very low - Low - Medium / **Production of volatile acidity:** Low - Medium - High / **NA:** data not available / **N.B.:** These different parameters are measured based on an identical synthetic musts. This involves a gelose-based artificial nutrient medium simulating an easily fermentable grape must (required nutrients, adjusted pH level, etc.)

Contributes to the development of a clearer and more intense **AROMATIC PROFILE**

SECURES ALL TYPES OF FERMENTATION without impacting *S. cerevisiae* metabolism

KTS FA

A 100% NATURAL BIOCONTROL TOOL

USABLE IN ORGANIC BIO UE

Allows for a **REDUCTION IN SO_2 DOSES**

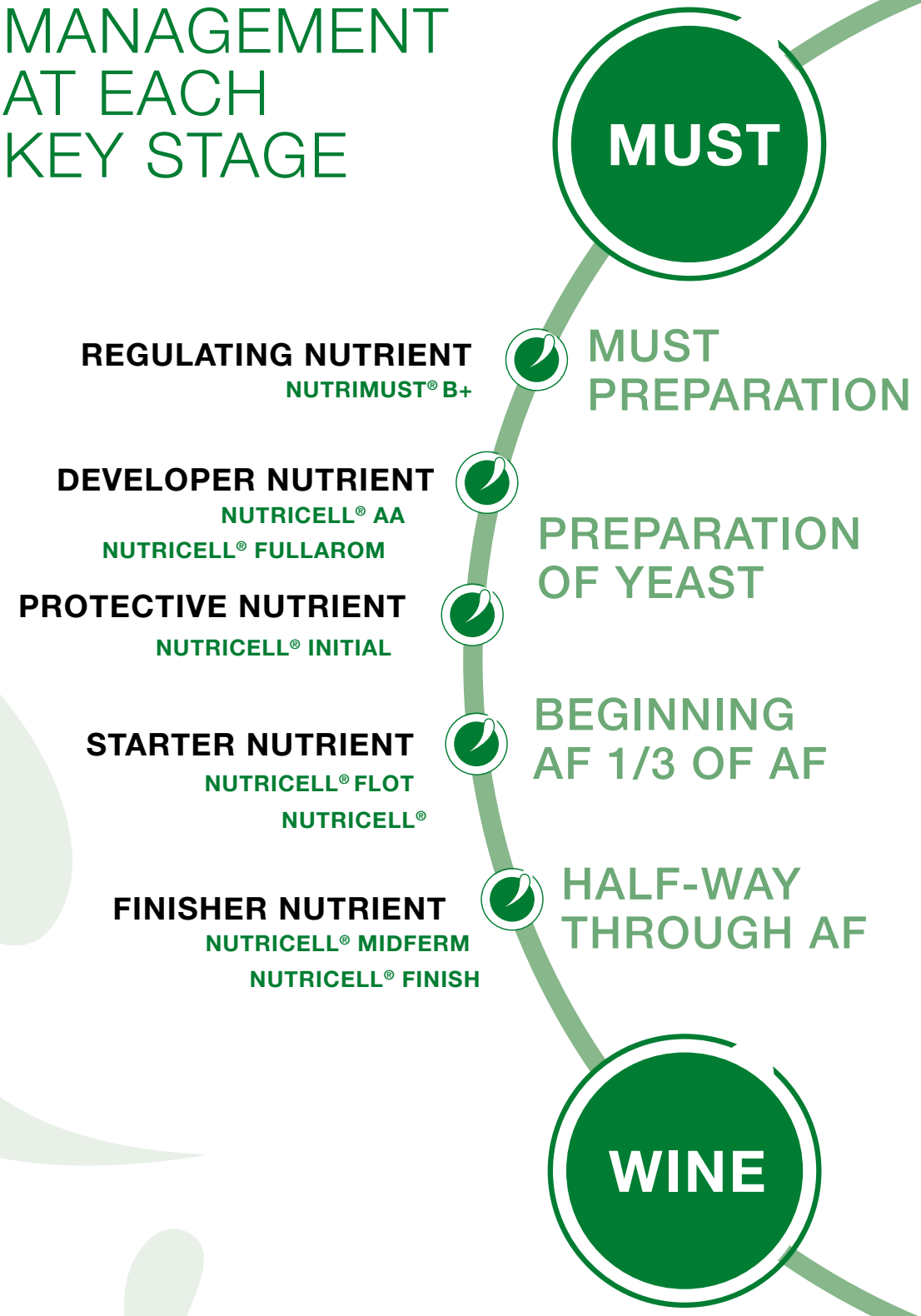
WIDE SPECTRUM OF ACTION on undesirable microorganisms

Can be used **DIRECTLY ON GRAPES, ON MUST, or MUST UNDERGOING AF**

LIMITS CONTAMINATION by *Brettanomyces bruxellensis*

Can be used in **COLD PRE-FERMENTARY MACERATION, STABULATION** and **CO-INOCULATION**

NUTRITION MANAGEMENT AT EACH KEY STAGE



NEW

NUTRIMUST®
B+

YEAST AUTOLYSATE FOR COMPLETE SUPPLEMENTATION of the MUST BEFORE AF

RESETS THE VITAMIN balance of **DEFICIENT MUSTS** (stress, bioprotection, fining)

REDUCES YEAST STRESS

ENSURES OPTIMUM IMPLANTATION and **SMOOTH AF**

PROMOTES the **AROMA METABOLISM**

REGULATING NUTRIENT

NUTRIMUST® B+

NUTRIMUST® B+ is a yeast autolysate naturally rich in vitamins, specifically for must preparation. **NUTRIMUST® B+** ensures the complete supplementation of must that is deficient due to certain oenological practices (bioprotection, fining, etc.) or stress suffered by the vine. **NUTRIMUST® B+** also ensures that alcoholic fermentation runs smoothly.

Packaging: 1 kg and 10 kg

Application rate: 20 to 40 g/hL

PROTECTIVE NUTRIENT

NUTRICELL® INITIAL

NUTRICELL® INITIAL is a nutrient rich in amino acids, vitamins, minerals and more particularly in survival factors. It is recommended for optimizing yeast performance under difficult conditions. **NUTRICELL® INITIAL** improves fermentations and the organoleptic qualities of wine by limiting negative compounds such as volatile acidity and H_2S.

Packaging: 1 kg and 10 kg

Application rate: 20 to 40 g/hL

DEVELOPER NUTRIENT

NUTRICELL® AA

NUTRICELL® AA is a nutrient made up exclusively from specific yeast derivatives rich in amino acids. **NUTRICELL® AA** enables good alcoholic fermentation management and optimizes the aromatic profile of wine by promoting the production of superior esters and superior alcohol acetates (derived from breakdown of amino acids) along with revealing thiols during alcoholic fermentation.

Packaging: 1 kg and 10 kg

Application rate: 20 to 40 g/hL

NUTRICELL® FULLAROM

NUTRICELL® FULLAROM is a nutrient formulated on the basis of specific yeast derivatives selected for their impact on wine aromas. **NUTRICELL® FULLAROM** provides excellent control of alcoholic fermentation and improves the production of fermentation esters during the vinification of grape varieties that are poor in aromatic precursors or of diluted material from highly productive plots.

Packaging: 1 kg and 10 kg

Application rate: 20 to 40 g/hL

STARTER NUTRIENT

NUTRICELL® START

NUTRICELL® START is a complex nutrient, without sulphates, recommended for activating alcoholic fermentation. Added to yeasting, it provides the elements necessary for ensuring complete yeast nutrition: vitamins (thiamine), minerals, mineral and nitrogen, survival factors.

Packaging: 1 kg and 10 kg

Application rate: 20 to 60 g/hL

NUTRICELL® FLOT

NUTRICELL® FLOT is a complex nutrient, without a source of mineral nitrogen, specifically formulated for flotation of white and rosé musts, for optimum initiation of alcoholic fermentation. Added during racking of the tank, before yeast inoculation, **NUTRICELL® FLOT** guarantees good yeast growth at the start of AF and offsets deficiencies in solid matter in musts that are too clear at the end of flotation (turbidity < 50 NTU).

Packaging: 10 kg

Application rate: 20 to 60 g/hL

NUTRICELL®

NUTRICELL® is a complex nutrient containing the necessary nutrients for alcoholic fermentation, including thiamine, mineral nitrogen and inactive yeasts. Added to yeasting or during AF, it efficiently activates the start of AF and prevents sluggish fermentations under difficult conditions.

Packaging: 1 kg and 10 kg

Application rate: 20 to 60 g/hL

NUTRIENTS

FINISHER NUTRIENT

NUTRICELL® FINISH

NUTRICELL® FINISH is a nutrient formulated on the basis of yeast autolysates and hulls. This nutrient is recommended for application during AF to prevent stuck fermentation. It detoxifies the medium and releases organic nitrogen in the form of amino acids to reactivate alcoholic fermentation.

Packaging: 1 kg and 10 kg

Application rate: 20 to 40 g/hL

NUTRICELL® MIDFERM

NUTRICELL® MIDFERM is a complex sulfate-free nutrient, whose use is recommended during AF to prevent or reactivate sluggish fermentation. It releases into the medium mineral and organic nitrogen to boost yeast metabolism, and yeast cell envelopes to eliminate possible inhibitors.

Packaging: 1 kg and 10 kg

Application rate: 20 to 60 g/hL

SPECIFIC NUTRIENT

NUTRICELL® FML

NUTRICELL® FML is an nutrient based on yeast derivative rich in amino acids and survival factors. **NUTRICELL® FML** provides quality nutrition to lactic bacteria, reduces the latency time after inoculation of bacteria and accelerates MLF.

Packaging: 1 kg and 5 kg

Application rate: 20 to 30 g/hL

A PIONEER IN PRECISION NUTRITION

Nutrition at MARTIN VIALATTE® is based on **rigorous selection and knowledge of raw materials**. Precision nutrition specific to all technical requirements to **enable the yeast to fully express its aromatic potential**.

Yeasts are not only at the heart of alcoholic fermentation; they are also **remarkable sources of compounds of interest to oenology**. Rich in amino acids, peptides, vitamins and other essential nutrients, they can be valorized from a nutritional point of view to optimise the growth and fermentation activity of yeasts during winemaking. In particular, yeast autolysates - obtained by controlled hydrolysis of the cell wall - can be used to release these compounds in a targeted manner.

Their composition, and therefore their effectiveness, is highly dependent on the production process. Different methods can be applied to cream of yeast: gentle drying will produce active dry yeast, while more thorough thermal or enzymatic treatments will induce partial autolysis, leading to the production of autolysates with various properties.

The meticulous selection of these products according to their nutritional and functional profile makes it possible to adjust the supply of essential elements for the yeasts and to favourably influence the fermentation process and the wines' sensory profiles.

Products	Available nutrients (sum of nitrogen and easily assimilated amino acids) for 20 g/hL	Exogenous thiamine intake	Autolysate	IDY (Inactivated dry yeast)	Survival factors
NUTRIMUST® B+	••	Ø	✿		Ø
NUTRICELL® INITIAL	••	√	•••		•••
NUTRICELL® AA	•••	Ø	••	••	•
NUTRICELL® FULLAROM	✿	√	•••	•	Ø
NUTRICELL® FINISH	•	Ø	•••		•••

Intensity: • •• ••• ✿ ✿

Table showing the composition of products in the NUTRICELL® range made from yeast derivatives.

CHOOSING THE RIGHT NUTRIENT FOR YOUR GOAL

	GOALS			MATRIX	
Products	Mastering AF	Revelation of thiols	Production of esters	Stressed grapes (high temperatures, sanitary conditions, etc.)	High TAVP / low turbidity (<50 NTU) / [High YAN]
NUTRICELL® INITIAL	✿	•	•	✿	✿
NUTRIMUST® B+	✿	••	•••	✿	✿
NUTRICELL® FULLAROM	••	••	✿	•••	••
NUTRICELL® AA	•••	✿	✿	••	••
NUTRICELL® FINISH	✿	•	•	✿	✿

Intensity: • •• ••• ✿ ✿

Classification of products in the NUTRICELL® range according to their ability to meet an oenological goal or the specific characteristics of a matrix.

OTHER NUTRIENTS

AVAILABLE NITROGEN for an addition of 20 g/hL

NAME	CATEGORY	AVAILABLE ORGANIC N	AVAILABLE MINERAL N	TOTAL AVAILABLE N	AVAILABLE NITROGEN	THIAMINE	SURVIVAL FACTOR
THIAMINE	Growth factor for yeasts					›››	
SULFATE D'AMMONIUM	Mineral nitrogen - growth factor for yeasts		42 mg/L	42 mg/L	›››		
PHOSPHATE DIAMMONIQUE	Mineral nitrogen - growth factor for yeasts		42 mg/L	42 mg/L	›››		
NUTRIMENT S	Fermentation activator		40 mg/L	40 mg/L	›››	›	
NUTRIMENT P	Fermentation activator		42 mg/L	42 mg/L	›››	›	
VITIAMINE	Nutrient for AF activation		42 mg/L (without sulfate)	42 mg/L	›››	›	
VITIAMINE 2	Nutrient for AF activation		42 mg/L	42 mg/L	›››	›	
ECORCES DE LEVURES	Detoxification agent to optimise fermentation						›››
PREFERM	bio-activator of oenological yeasts	ND		ND	›		››
ACTIFERM OR	Organic nutrient for the complete and regular nutrition of yeasts	8 mg/L		8 mg/L	›		›
ACTIFERM	Complete nutrient for AF	1.5 mg/L	26 mg/L	27.5 mg/L	››	›	›
ACTIFERM 1	Nutrition kit - promotes initiation of AF	1 mg/L	28 mg/L	29 mg/L	››	›	›
ACTIFERM 2	Nutrition kit - Better control of end of AF	2 mg/L	28 mg/L	30 mg/L	››		›
ACTIFERM MVR	AF-regulating nutrient	3 mg/L	21 mg/L	24 mg/L	››		›

MASTERING FERMENTATIONS WITH HIGH ALCOHOL CONTENT

The **high concentrations of sugar** sometimes found with **particularly warm vintages** or **overripe berries** can, among other things, lead to **fermentation problems** ranging from longer lag times to languid endings or even stuck fermentations.
This is due to the fact that high sugar concentrations increase osmotic pressure on yeast cell membranes. The yeast then consumes **extra energy to combat this osmotic pressure**, leading to slower fermentation.
It is also known that **alcohol is toxic to yeast** because it has an impact on the fluidity of its membranes.
The higher the concentration, the more yeast mortality will occur.
The characteristics of the yeast strain that is used and the nutrition that is selected are **two important factors** in controlling and succeeding in alcoholic fermentation, especially **under extreme conditions**.

1 CHOOSING THE RIGHT YEAST STRAIN

VIALATTE FERM® HD18

- Can initiate AF up to a sugar content of 300-310 g/L.
- **Osmotolerant.**
- **Highly resistant to high alcohol content (18%)**
- Nutritional requirements: Low

2 CHOOSING THE RIGHT NUTRITION

BEGINNING of FA

NUTRICELL® INITIAL

- Rich in sterols, which are essential components of the yeast membrane that ensure its fluidity and make it resistant to alcohol since the start of AF.

HALFWAY through FA

NUTRICELL® FINISH

- Rich in yeast hulls and amino acids for a balanced supply of nitrogen and lipids during AF.

END of FA

YEAST HULLS

- Rich in sterols, they provide the lipids that are essential for good nitrogen assimilation at the end of AF, while helping to reduce the inhibitory charge of high alcohol content.

LIPIDS, NITROGEN AND YEAST SURVIVAL

Sterols are **lipids that make up the yeast cell membrane**. Their presence is essential for **membrane resistance**, which is **affected by alcohol**, which dissolves the fatty substances and leads to the death of the cell.

Sterols are necessary for the proper development of yeast during alcoholic fermentation. They can come from **various exogenous sources** and are for example naturally **present in grape must** in the form of **phytosterols**. The addition of yeast hulls during fermentation also makes it possible to provide sterols, mainly in the form of **ergosterols**. This **improves the viability** of the yeast by strengthening the cell membrane and allowing **better assimilation of nitrogen**.
This rebalancing of the fermenting must is necessary because it has been shown that **the yeast's metabolism and viability depend on the availability of nitrogen, as well as on the presence of lipids** in certain pathways that regulate the assimilation of organic nitrogen.

THE IMPORTANCE OF OXYGEN

Yeast also **synthesizes ergosterols in the presence of oxygen**, especially at the beginning of alcoholic fermentation. It is therefore advisable to add them when the oxygen concentration reaches a limit, which is **systematically the case during fermentation**.

OENOLOGICAL ITINERARY

YEAST PRODUCTS

OPEN PURE FRAÎCHEUR®

OPEN PURE FRAÎCHEUR® is a preparation made up of specific parietal polysaccharides from *Saccharomyces cerevisiae* yeast and plant polysaccharides (E414). **OPEN PURE FRAÎCHEUR®** provides roundness and helps to increase the wine's aromatic freshness. With young wines, **OPEN PURE FRAÎCHEUR®** can be used to provide volume in the mouth while strengthening the aromatic potential and varietal character of the wine. With wines that are sensitive to oxidative change, **OPEN PURE FRAÎCHEUR®** provides roundness and aromatic freshness. **OPEN PURE FRAÎCHEUR®** is totally soluble and can therefore be used just before bottling.

Packaging: 250 g

Application rate: 0.5 to 20 g/hL

OPEN PURE

OPEN PURE is a preparation made up of purified mannoproteins from *Saccharomyces cerevisiae* yeast. **OPEN PURE** has an organoleptic effect by reducing the astringency of tannins and increasing aromatic persistence and volume in the mouth. **OPEN PURE** is totally soluble and can therefore be used just before bottling. However, it is necessary to carry out a few trial runs in order to determine the optimum dosage.

Packaging: 250 g

Application rate: 0.5 to 5 g/hL

COLLOIDAL STABILITY

Yeast derivatives offer a technological alternative to additives.

Consider this!

NEO® CRISPY

Rich in amino acids and reductive peptides, **NEO CRISPY®** is a yeast product used for making aromatic white and rosé wines. Used early on at the beginning of the wine-making process, **NEO CRISPY®** is remarkably effective in protecting the aromatic and color compounds of wine. **NEO CRISPY®** reinforces the natural resistance of musts from oxidation.

Packaging: 1 kg and 5 kg

Application rate: 15 to 30 g/hL

NEO® $_2$ XC

NEO® $_2$ XC is a combination of polysaccharides of yeast and plant origin that rapidly boosts fruitiness, volume and sweetness during late corrections just before filtration when preparing for bottling. **NEO® $_2$ XC** is also ideal for producing red wines aged with wood alternatives in a dynamic system where you want to protect colour and emphasise volume and suppleness.

Packaging: 1 kg and 5 kg

Application rate: 20 to 40 g/hL

NEO® LEES

NEO® LEES is a preparation of yeast hulls very rich in yeast polysaccharides, providing a substitute for natural lees and adding volume and roundness to wines of all colours.

Packaging: 500 g

Application rate: White or rosé wines: 0.5 g/hL to 5 g/hL
Red wines: 5 to 30 g/hL

NEO® SWEET

NEO® SWEET is a yeast product rich in parietal polysaccharides used for making light or concentrated red wines. Due to its strong reactivity with polyphenols, **NEO® SWEET** substantially reduces the perception of astringency and develops sensations of roundness and fullness sought be consumers. **NEO® SWEET** is used at the beginning of the wine-making process or later on at the end of maturing.

Packaging: 1 kg and 5 kg

Application rate: 15 to 30 g/hL

NEO® NATURA

NEO® NATURA is a preparation of native yeast proteins for the gentle clarification and fining of white, rosé and red wines. It eliminates polyphenols, reduces bitterness and improves the wine's finesse. **NEO® NATURA** is the perfect alternative to fining of animal origin.

Packaging: 500 g

Application rate: White or rosé wines: 0.5 g/hL to 5 g/hL
Red wines: 5 to 30 g/hL

ALMOST IMMEDIATE EFFECT
for late corrections

ALTERNATIVE "TECHNOLOGICAL AID"
to additive
gum arabic

NEO$_2$XC

A COMBINATION OF POLYSACCHARIDES
OF YEAST AND PLANT ORIGIN.

STRUCTURE
Assimilator

INCREASES VOLUME
and **FRUITINESS**

PROMOTES THE INTEGRATION OF WOOD CHIPS

FINING – MARTIN VIALATTE®'S HISTORICAL EXPERTISE

LACTA B — 1978

Renowned for its know-how in wine stabilisation, the MARTIN VIALATTE® company developed an interest in vinification at the end of the 1970s in order to accompany the developing wine industry, which at that time sought to control the entire winemaking process. **Mr Martin and Mr Vialatte** were aware that it was necessary to treat must at a very early stage, so they came up with the idea of creating **LACTA B**, the first innovative fining product made from the synergy of two active materials – bentonite and casein.

GÉLISOL — 1985

The gelatine-based **GELISOL®** range was then launched in 1985. During this period and until the mid-1990s, numerous fining products were developed from different raw materials – egg albumin (**OVOCOL®**) and gelatines sourced from pork (**SOLUGEL®**, etc.) and fish (**AQUACOL**, **QALISOL**).

ProVgreen — 2004

However, the mad cow disease crisis in the late 1990s resulted in increasingly high demand for wines free from animal products or allergens. The MARTIN VIALATTE® company then positioned itself as a pioneer by launching a project to identify and develop alternatives to animal glues. New plant-based raw materials were selected and tested, enabling MARTIN VIALATTE® to be project promoter at the OIV in 1999. Consequently, industrial-scale trials were carried out from 2001 to 2003 in order to assess interest in the new raw materials selected – vegetable protein from peas and wheat. The use of these fining products was validated by the OIV in October 2004, and the iconic **PROVGREEN®** range made from pea protein was created. Other products combining pea protein and other raw materials of interest (PVPP, bentonites, cellulose, charcoal) were developed during this period under the **POLYGREEN®** range.

Polygreen — 2008

KTS FLOT — 2015

In 2010, the European Union's validation of the use of chitosan in oenology was the gateway to new prospects. MARTIN VIALATTE® took advantage of its synergy with pea protein and developed the **KTS® range** in 2015. The best-selling **KTS® FLOT** was the first 100% plant-based alternative to gelatine on the market.

Programmes Oenoterris Raisonnés — 2021

2021 was a turning point in the history of pre-fermentation fining for MARTIN VIALATTE®'s expertise in this area, thanks to the launch of the **OENOTERRIS®** reasoned agro-oenology programmes and to an intelligent fining approach with Smart'App Collage, a decision-making tool that enables musts to be classified at the end of the pressing process in order to apply the most suitable fining process.

Origin FRESH — 2022

A NEW 3-IN-1 FINING PRODUCT, ORIGIN FRESH is a new-generation fining product. It is made from PVI/PVP, enabling it to target and eliminate disruptive components in the must (heavy metals, oxidised/oxidisable polyphenols and quinones) and to preserve its potential. The presence of specific LSIs rich in reducing elements provides additional protection by acting as a buffer in redox mechanisms. The synergy of action between this copolymer and this specific yeast derivative ensures better longevity for wines.

SMART'APP FINING

Decision-making tool for smart fining of must

This is a new application of the Polyscan (WQS) tool, born of the synergy between the expertise of Vinventions and of the SOFRALAB® Group. Smart'App Fining applies the «best input» policy. It makes it possible to use and think through the fining of must with a view to preserving its characteristics, improving juice quality and optimising production costs.

Simple, accurate, instant measuring without calibration → **Choice of fining product adapted to your must and your goals** → **Reasoned addition = optimised cost**

Thanks to the Phenox (total polyphenol content) and Easyox (easily oxidisable polyphenols) measurements, it is possible to classify and rank the must when it is finished pressing. After collaborating during 3 vintages and classifying the impact of our glues with these indices, we have defined business rules that enable us to suggest the most suitable glue according to the fining goals: clarification, colour impact and/or organoleptic impact.

100% VEGETABLE ALTERNATIVE
to animal fining and PVPP

For use in **STATIC AND FLOTATION**

KTS FLOT

A COMBINATION OF PLANT PROTEINS AND CHITIN DERIVATIVES

VEG — USABLE IN ORGANIC BIO UE — DROP & GO

KTS® FLOT is MARTIN VIALATTE®'s best-seller for fining white, rosé and red thermovinification musts and wines.

- Fast, efficient clarification: optimises the turbidity/time ratio
- To compact the lees cap, making racking easier and saving must
- Organoleptic signature: to correct hardness, enhancing fruity, fresh and volume sensations in the mouth
- Prevention of oxidation: eliminates oxidised and oxidisable polyphenols. Impact on OD420 (yellow tint) and OD320 (quinones)
- Finding an alternative to fining of animal origin or PVPP

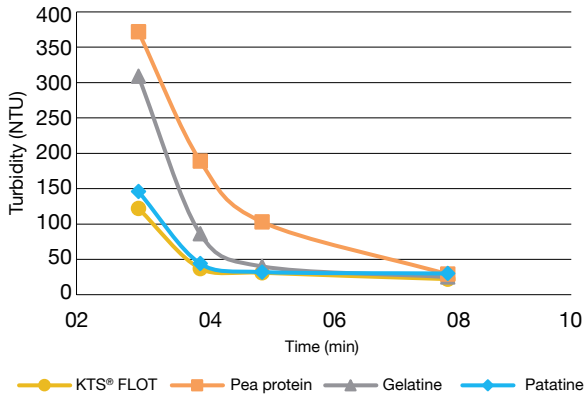
Packaging: 5 L, 20 L and 1000 L

Application rate: 5 to 15 cL/hL

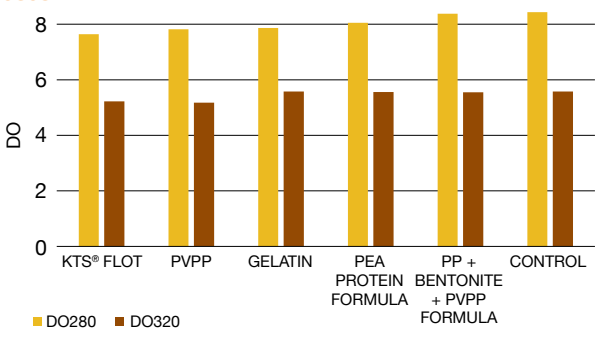
On all types of must and wine:

WHITE WINE — ROSÉ WINE — RED WINE

Monitoring of static turbidity, depending on time, of white musts treated with different liquid fining at the same dose of 7.5 cL/hL.



OD at 280nm and 320nm measured on white musts treated with different liquid fining at the recommended doses.

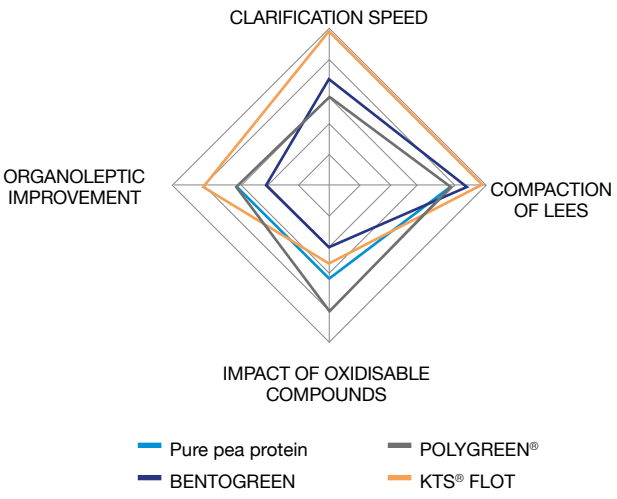


DECISION SUPPORT FOR MUST FINING PRODUCTS

Fining a must or wine means adding proteins – **positively charged electrolytes** – to neutralise excess negative charges on the surface of certain molecules that may have a negative impact (tannins, etc.) and **cause them to precipitate**. In the past this was achieved with animal products (blood, egg albumin, and pork or fish gelatine), but now, there are fining products formulated from **plant-based protein**.

Must fining can have several goals, including **clarification speed, sedimentation quality, organoleptic aspects** (e.g., reducing bitterness), **colour and controlling oxidation**. Selecting the right fining product is a matter of compromise. It depends on the characteristics and needs of the must. There are several tools available to winemakers to help them in their choices, such as **turbidity measurement** for clarification speed, and **deposit evaluation** for quality in sedimentation and colour. Oxidation can be prevented by monitoring oxidability indicators. And tasting remains an essential tool for organoleptic goals.

Decision support for musts (static)



PROVGREEN® PURE MUST

PROVGREEN® PURE MUST is made up of 100 % plant proteins. This product enables quick flocculation, clarification and treatment against oxidized polyphenols. **PROVGREEN® PURE MUST** originates from a considerable compacting of lees and is adapted to reasoned oenology.

Packaging: 1 kg, 5 kg and 10 kg

Application rate: 15 to 50 g/hL

PROVGREEN® COLOR

PROVGREEN® COLOR is a blend of plant proteins and activated carbon for the clarification and colour management of white musts. The synergy of the products in **PROVGREEN® COLOR** combines the advantages of a fining agent with those of destaining treatment.

Packaging: 5 kg

Application rate: 20 to 50 g/hL

PROVGREEN® L100

PROVGREEN® L100 is a solution of pea protein. The formulation was created as the result of the development of a specific production process able to attain a high concentration of 100 g/L of plant proteins. This fining agent guarantees rapid clarification of musts and wines and considerably limits the volume of deposits compared to animal-based fining agents. **PROVGREEN® L100** also helps to eliminate oxidised polyphenols in treated musts and wines.

Packaging: 20 L

Application rate: on must: 15 to 40 cL/hL
on wine: 30 cL/hL

POLYPRESSE AF

POLYPRESSE AF is a complex of protein, mineral and chacoals fining agents. It can be applied to white or rosé musts that have undergone rough mechanical treatment during the prefermentation phases or excessive exposure to air. **POLYPRESSE AF** combats premature oxidation of musts and reduces astringency on the finish. Musts treated with **POLYPRESSE AF** appear fresher. The balance of the wine is more flattering and there is enhanced perception of its fruity expression. In the mouth the heavy, oxidised character has disappeared and astringency has been removed. Thanks to the action of **POLYPRESSE AF** the treated must has a lower hue index, less yellow. **POLYPRESSE AF** reduces the volume of lees and thus limits loss of must.

Packaging: 5 kg

Application rate: 30 to 160 g/hL

ORIGIN FRESH

ORIGIN FRESH is a new-generation fining product. It is made from PVI/PVP, enabling it to target and eliminate disruptive components in the must (heavy metals, oxidised/oxidisable polyphenols and quinones) and to preserve its potential. The presence of specific LSIs rich in reducing elements provides additional protection by acting as a buffer in redox mechanisms. The synergy of action between this copolymer and this specific yeast derivative ensures better longevity for wines.

Packaging: 5 kg

Application rate: 10 to 50 g/hL

FINING OF MUSTS

BENTOGREEN

BENTOGREEN is an association of pea proteins and bentonite. It eliminates oxidized or oxidizable polyphenols in addition to unstable proteins in musts. **BENTOGREEN** regulates alcoholic fermentation and obtains fresher wines with regard to the aromatic level with a younger color.

Packaging: 5 kg

Application rate: 20 to 60 g/hL

POLYGREEN

POLYGREEN is a blend of plant proteins, PVPP, bentonites and cellulose. It eliminates oxidized or oxidizable phenolic compounds of musts in addition to the brown color and bad taste associated with oxidation. **POLYGREEN** reduces excessive astringency and participates in eliminating bitterness. **POLYGREEN** reestablishes aromas and fruitiness. The effectiveness of **POLYGREEN** is on line with caseine-based traditional products such as **POLYCASE**.

Packaging: 1 kg, 5 kg, 10 kg

Application rate: 20 to 120 g/hL

DELTAGREEN

DELTAGREEN eliminates oxidized or oxidizable polyphenols. It refreshes color and aromatic expression. **DELTAGREEN** reduces astringency and eliminates bitterness. It creates low volume of lees and thus less wine loss. This product is easy to use and is applied directly without prior rehydration in water.

Packaging: 1 kg and 10 kg

Application rate: on must: 30 to 120 g/hL
on wine: 30 to 200 g/hL

ORIGIN SH

ORIGIN SH is a next-generation fining agent designed to limit the risk of thiol breakdown. It is made up of various active materials that act in synergy to preserve the aromatic potential of grapes, especially in varieties rich in thiol precursors. **ORIGIN SH** binds heavy metals. Their detrimental action on wine aromas is thus severely limited, enabling optimum expression of the grapes' aromatic potential. Moreover, **ORIGIN SH** protects wine aromas from oxidation by releasing reducing compounds. It also brings about selective reactions with polyphenols, precipitating them out before they can oxidize and cause oxidasic casse.

Packaging: 1 kg and 5 kg

Application rate: 30 to 70 g/hL

CHOOSING THE RIGHT FINING FOR YOUR GOAL

PRODUCTS — GOALS

	SETTLING		CLARIFICATION	IMPACT ON PHENOLIC COMPOUNDS	BROWNING	LONGEVITY	HARDNESS	BITTERNESS	STRONG POINT	REGULATORY ASPECTS			
	Static	Flotation											
KTS® FLOT	✓	✓	●●●●	●●●	●●●	●●●	●●●●	●●	Clarification and impact on hardness		✓		✓
PROVGREEN® PURE MUST	✓	✓	●●●	●	●●●	●	●	●●	Correction of oxidised polyphenols	✓	✓	✓	✓
PROVGREEN® COLOR	✓		●	●●●	●●●●	●●●	●	●●	Managing stained musts	✓	✓	✓	✓
PROVGREEN® L100	✓	✓	●●●	●	●●●	●	●	●●	100% liquid vegetable protein		✓		✓
POLYGREEN	✓		●●	●●●	●●●	●●	●●●	●●●	Correction of altered grapes and oxidised, bitter musts	✓			✓
DELTAGREEN	✓		●●	●●●	●●●	●●	●●●	●●●●	DROP & GO: without rehydration	✓			✓
BENTOGREEN	✓		●●	●●	●●●	●	●	●●●	Effect on unstable proteins	✓	✓		✓
POLYPRESSE	✓		●●	●●●	●●	●●	●●●	●●●●	Highly oxidised musts				
POLYPRESSE AF	✓		●●	●●●	●●●	●●	●●●	●●●●	Highly oxidised musts, allergen-free	✓			
POLYCASE	✓		●●	●●	●●●	●●	●●●	●●●	Curative treatment of oxidation				
ORIGIN RANGE	✓		●●	●●●●	●●●●	●●●●	●●●●	●●●●	Preserving freshness	✓			✓
CASEINE SOLUBLE	✓		●●	●●	●●●●	●●	●●●	●●	Preventive or curative treatment of oxidation		✓	✓	
GELISOL	✓	✓	●●●●	●●	●●	●●●	●●●	●●	Gelatine for flotation, fining that respects tannins		✓		
PVPP	✓		●	●●●	●●	●●	●●●●	●●●●	Correction of colour and bitterness	✓			✓

Effect intensity ● ●● ●●● ●●●●

ENZYMES

AROMATIC INTENSITY

VIAZYM® MP

VIAZYM® MP is a special preparation used for optimizing skin maceration while improving pressing, settling and thus the quality of musts coming from skin maceration. This enzyme likewise optimizes pressing and increases juice yield. **VIAZYM® MP** results in improved clarification of musts and fast settling. This increases the extraction of aromatic precursors during skin maceration and releases glycosylated aromas.

Packaging: 100 g

Application rate: 1 to 4 g/100 kg

VIAZYM® AROMA

Based on its specific composition, **VIAZYM® AROMA** improves wine quality, enhances clarification of musts, facilitates subsequent filtration of wine and increases varietal aroma by releasing aromatic terpenes (terpenic glycosides) from naturally occurring precursors in the must.

Packaging: 100 g

Application rate: 2 to 5 g/hL

CLARIFICATION

VIAZYM® CLARIF ONE

VIAZYM® CLARIF ONE is a liquid pectolytic enzyme preparation used for the fast clarification of white and rosé musts. This enzyme enables obtaining compacted lees.

Packaging: 1L, 10 L and 20 L / 1 kg

Application rate: 2 to 5 mL/hL and 2 to 5 g/hL

VIAZYM® CLARIF PLUS

VIAZYM® CLARIF PLUS is a special preparation for fast and efficient clarification of pectin-rich musts.

Packaging: 100 mL, 1 L and 10 L / 100 g

Application rate: 1 to 2 mL/hL and 1 to 2 g/hL

VIAZYM® CLARIF EXTREM

VIAZYM® CLARIF EXTREM is a very concentrated liquid enzyme. It promotes obtaining low turbidity musts while providing excellent results on altered harvests. **VIAZYM® CLARIF EXTREM** is adapted to “amylic” processes and obtains very clarified musts. This enzyme is likewise indicated for cold stabilization with the development of varietal aromatic characteristics.

Packaging: 1 L

Application rate: 0.3 to 1 mL/hL

EXTRACTION

VIAZYM® EXTRACT ONE

VIAZYM® EXTRACT ONE is a pectinase enzyme preparation used to extract phenolic compounds of grapes during red wine-making. This enzyme is recommended for improving red maceration (pre and post fermentation) and for facilitating pressing and clarifying of red musts.

Packaging: 1 kg

Application rate: 2 to 5 g/100 kg

VIAZYM® EXTRACT PREMIUM

VIAZYM® EXTRACT PREMIUM is a pectinase preparation containing a large array of complementary activities. It facilitates the extraction of tannins along with the anthocyanins and thus helps stabilise the colour. Wines obtained are more complex, very colorful with a tannic structure which together give rise to good ageing potential. This preparation is to be used on high polyphenolic potential vine varieties or those requiring fast extraction of tannins for faster color stabilization or on high potential harvests in long maceration in view of producing wines to be aged, either on partially altered harvests in order to quickly extract tannins and color.

Packaging: 100 g

Application rate: 2 to 3 g/100 kg

VIAZYM® EXTRACT

VIAZYM® EXTRACT is particularly adapted to skin maceration for white grape harvests for the extraction of aromas, full and full bodied aromas. This can likewise be used for red wine-making maceration for extracting and stabilizing color, the structure and the aromas of the wine.

Packaging: 100 mL, 1 L, 10 L / 100 g and 1 kg

Application rate:
Red harvests: 1 to 3 mL/100 kg or 1 to 3 g/100 kg
White harvests: 2 to 4 mL/100 kg or 2 to 4 g/100 kg

SPECIALTIES

VIAZYM® FLUX

VIAZYM® FLUX is a liquid pectinase and ß-glucanase concentrated enzyme. It breakdowns pectins and glucanes. **VIAZYM® FLUX** helps static clarification of raw wine and improves prior to bottling filterability. **VIAZYM® FLUX** is at the origin of media filter savings.

Packaging: 1 L

Application rate: 3 to 5 mL/hL

VIAZYM® THERMO

VIAZYM® THERMO is a specific liquid and concentrated enzyme which is used after thermo-treatment: on musts up to 65 °C. It breaks down pectins and colloids released during heat treatment and improves filterability of thermo-treated musts and corresponding wines. **VIAZYM® THERMO** results in filtration sediment savings.

Packaging: 1 L and 10 L

Application rate: 2 to 5 mL/hL

VIAZYM® FLOT

VIAZYM® FLOT is a liquid pectolytic enzyme preparation used for the flotation of musts. It promotes the rising of the very compacted suspension deposit cap.

Packaging: 1 L

Application rate: 2 to 4 mL/hL

VIAZYM® ROUGE

Micro-granulated enzyme, **VIAZYM® ROUGE** breaks down pectins and clarifies more quickly. This enzyme develops the color and fruitiness of red wines. **VIAZYM® ROUGE** participates in reducing vegetal notes.

Packaging: 100 g

Application rate: 2 to 5 g/hL

VIAZYM® ELEVAGE

VIAZYM® ELEVAGE is a ß-glucanase concentrated preparation. It perfects maturing on lees and results in more complex wines with more volume. **VIAZYM® ELEVAGE** improves the clarification and filterability of juices and glucane-rich wines.

Packaging: 100 g

Application rate: 3 to 5 g/hL

VIAZYM® PRODUCT RANGE

NAME	APPLICATION	TYPE OF WINE/MUS	DOSAGE	FORM
AROMATIC INTENSITY				
VIAZYM® MP	Extraction and expression of aromas in skin maceration	white musts	1 to 4 g/100kg	POWDER
VIAZYM® AROMA	Enhancement and expression of aromas in maturing wines	white musts	2 to 5 g/hL	POWDER
CLARIFICATION				
VIAZYM® CLARIF ONE	Standard clarification	white and rosé musts	2 to 5 mL/hL 2 to 5 g/hL	LIQUID and POWDER
VIAZYM® CLARIF PLUS	Clarification of pectin-rich musts - cold racking - flotation	white and rosé musts	1 to 2 mL/hL 1 to 2 g/hL	LIQUID and POWDER
VIAZYM® CLARIF EXTREM	Clarification of difficult musts thanks to a highly concentrated enzyme - cold stabilisation	white and rosé musts	0.3 to 1 mL/hL	LIQUID
EXTRACTION				
VIAZYM® EXTRACT ONE	Standard extraction	red musts	2 to 5 g/100 kg	POWDER
VIAZYM® EXTRACT	Broad-spectrum extraction for red grape varieties - Skin maceration of white grape varieties	red and white musts	red harvests: 1 to 3 mL/100 kg or 1 to 3 g/100 kg white harvests: 2 to 4 mL/100 kg or 2 to 4 g/100 kg	LIQUID and POWDER
VIAZYM® EXTRACT PREMIUM	Extraction for harvests with high polyphenolic potential or intended for long maceration	red musts	2 to 3 g/100 kg	POWDER
SPECIALITIES				
VIAZYM® FLOT	Clarification by flotation	white, rosé and red musts	2 to 4 mL/hL	LIQUID
VIAZYM® THERMO	Clarification of thermovinified musts (Thermovinification - Flash détente - Hot pre-fermentation maceration)	red musts	2 to 5 mL/hL	LIQUID
VIAZYM® FLUX	Improved filterability of musts and wines - Clarification of musts and wines from botrytised harvests	white, rosé and red musts and wines	3 to 5 mL/hL	LIQUID
VIAZYM® ROUGE	Clarification of juice and organic red wines	red musts and wines	2 to 5 g/hL	POWDER
VIAZYM® ELEVAGE	Optimisation of maturation of wines on lees	white, red and rosé wines	3 to 5 g/hL	POWDER

HANDLING *BOTRYTIS*

The climatic conditions of the vintage can have disastrous consequences for **the health and quality of the grapes**.
Rainfall has a diluting effect on the phenolic composition of the berries, sometimes even forcing the harvest to be done earlier and resulting in **grapes that lack maturity**.
The pressure of diseases such as ***Botrytis*** is multiplied, and **organoleptic deviations** are added to the imbalances of the must.
There are several oenological **solutions to these problems**.

MARTIN VIALATTE®'S TOOLBOX FOR SOLVING *BOTRYTIS* PROBLEMS.

ELIMINATING NEGATIVE AROMATIC COMPOUNDS IN THE MUST

Botrytis contamination results in a characteristically musty, earthy taste.

- **NOIR CAPTIVA**, highly adsorbent powdered carbon that can be used to deodorise and decontaminate musts.
- **KTS® CLEAR**, a chitin-glucan based fining agent that combines a clarifying effect with the elimination of unpleasant tastes.

SUCCEEDING IN THE KEY STAGE OF EXTRACTION

Short maceration is possible, but some precautions need to be taken.

- With red musts, short maceration is an option but it can lead to colour instability. The use of tannins such as **SUBLITAN® VINIF** is therefore essential. Its ellagic, proanthocyanic and gallic tannins protect colouring matter by co-pigmentation.



PROTECTING THE MUST AGAINST OXIDATION

Botrytis causes the must to become more sensitive to oxidation by releasing laccases.

- **TANIGAL** is a powerful gallnut tannin against antioxidation. It binds the laccases present in the musts and facilitates their elimination.
- **ORIGIN FRESH** is a PVP/PVI-based fining product with properties that help chelate heavy metals and adsorb acids, thus protecting the must from oxidation and preserving the intensity and longevity of fresh aromas.

TREATING WINES

The wines obtained may still be marred by various imbalances and contain undesirable molecules.

- **SUBLIPROTECT®** is a grape tannin and inactivated dry yeast complex. Adding it to red wines at the end of AF protects aromas from oxidation and increases the sensations of roundness and structure.
- **VIAZYM® FLUX** is a liquid enzyme concentrate with pectinases and β-glucanases. It is very useful for degrading glucans in botrytised grapes and thus improving the filterability of wines.

The importance of glucanases

It is important not to wait for filtration, but to use glucanases as soon as fermentation (AF and MLF) is finished because the temperature of the medium is still optimal for their activity.

REFLEX MALO® 360

REFLEX MALO® 360 is an *Oenococcus oeni* bacterium selected to carry out malolactic fermentation of red and white wines in limiting conditions (low pH, high alcohol content, difficult grape varieties, etc). **REFLEX MALO® 360** is a bacterium ready for use, and is suitable both for co-inoculation and for post fermentation inoculation.

Packaging: Dose for 25 hL and 250 hL

REFLEX MALO® HD

A strain of lactic acid bacteria for inoculating wines with high alcohol content, **REFLEX MALO® HD** is a freeze-dried starter culture of *Oenococcus oeni*. This strain of lactic acid bacteria for malolactic fermentation was selected for its ability to trigger MLF in conditions of high alcohol content and on tannic red wines. It makes a positive contribution to the aromatic profile of the wine, enhancing the fruity, intense notes.

Packaging: Dose for 25 hL and 250 hL

REFLEX MALO® PH

A strain of lactic acid bacteria for inoculating wines with a low pH, **REFLEX MALO® PH** is a freeze-dried starter culture of *Oenococcus oeni*. This strain of lactic acid bacteria was selected for its ability to trigger MLF under conditions of low pH (≥ 3.0) or high acidity. It makes a positive contribution to the aromatic profile of the wine, enhancing fruity, floral notes.

Packaging: Dose for 25 hL and 250 hL

VITILACTIC® PRIMEUR

Part of the IFV collection, **VITILACTIC® PRIMEUR** was selected for its excellent fast growth and fermentation capabilities. It is recommended for the production of Beaujolais primeurs, used in co-inoculation. Thanks to a specific production process, it can be directly inoculated into wines in favourable conditions, without rehydration or addition of nutrients, which makes it very easy to use.

Packaging: Dose for 250 hL

VITILACTIC® STARTER BL01

VITILACTIC® STARTER BL01 is a lactic bacteria strain selected in Champagne Ardennes for carrying out malolactic fermentation on very acidic white wine. **VITILACTIC® STARTER BL01** likewise contributes to producing white wine of great finesse in due respect with the typical character of vine varieties. Implementation requires prior acclimatization (starter culture).

Packaging: Sachets of 25 g, 100 g and 500 g

VITILACTIC® H+

Selected by the IFV in Beaune and isolated on Chardonnay from Bourgogne, **VITILACTIC® H+** presents a very good capacity to acclimatize to difficult conditions. It is recommended for good management of malolactic fermentation for white and rosé wines with low pH levels or high degree red wines.**VITILACTIC® H+** benefits from a One Step process which enables improved acclimatization of bacteria in wine. Optimum fermentation temperature is between 16°C and 18°C.

Packaging: Dose for 50 hL

VITILACTIC® EXPRESSION

VITILACTIC® EXPRESSION is a lactic acid bacterium for direct inoculation, recommended for the production of red wines. It is particularly suitable in cases of adequate to high maturities. **VITILACTIC® EXPRESSION** develops floral and fruity notes by synthesizing longlasting esters that thus enhance the wine's intensity and freshness.

Packaging: 100 hL

BACTERIA

NAME	PACKAGING	TYPE	ALCOHOL	pH	SO_2 T / SO_2 L	OPTIMUM TEMPERATURE RANGE *	END OF AF	CO-INNOCULATION	DIACETYL PRODUCTION	SENSORY PROFILE
REFLEX MALO® 360	25 hL / 250 hL	Direct inoculation	<16 %	> 3.2	< 50 mg/L / < 10 mg/L	17° to 25°C	❯❯❯	❯❯❯	Low to average	Respect of typical varietal character
REFLEX MALO® HD	25 hL / 250 hL	*Oenococcus oeni*	≤ 17%	≥ 3.2	< 60 mg/L < 10 mg/L	17° to 25°C	❯❯❯	❯❯	Low to average	Fruity, intense notes
REFLEX MALO® pH	25 hL / 250 hL	*Oenococcus oeni*	≤ 14%	≥ 3	< 60 mg/L < 10 mg/L	18° to 22°C	❯❯❯	❯❯	Low to average	Fruity, floral notes
VITILACTIC® STARTER BL01	25 g / 100 g / 500 g	Pied de cuve	< 14 %	> 2.9	< 70 mg/L / < 10 mg/L	> 18°C and < 25°C	❯❯❯	❯❯❯	Very Low	Neutral, respect of aromatic finesse
VITILACTIC® F	2.5 hL / 25 hL 100 hL / 250 hL	Direct inoculation	< 15 %	> 3.2	< 50 mg/L / < 10 mg/L	≥ 16°C	❯❯❯	❯❯❯	Low to average	Round, fruity wines
VITILACTIC® EXPRESSION	25 hL / 100 hL	Direct inoculation	< 15 %	≥ 3.3	< 50 mg/L < 10 mg/L	≥ 15°C	❯❯❯	❯❯❯	Low to average	Enhances floral and fruity notes
VITILACTIC® CO-FA	250 hL	1-STEP®	< 15 %	> 3.3	< 50 mg/L / < 10 mg/L	> 17°C		❯❯❯	Low	Fresh, fruity wines
VITILACTIC® H+	50 hL	1-STEP®	< 16 %	> 3	< 45 mg/L / < 10 mg/L	> 13°C	❯❯❯	❯❯	Very Low	Respect of varietal aromas
VITILACTIC® PRIMEUR	250 hL	Direct inoculation	< 13.5 %	> 3.15	< 50 mg/L / < 10 mg/L	> 17°C		❯❯❯	Low	Enhances early aromas

TANNINS PRODUCT RANGE

The botanic origin of tannins (gall nut, chestnut, oak, grape, etc. tannins) in addition to the physico-chemical properties associated with these tannins (anti-free radical, reaction with proteins, co-pigmentation, oxidative protection, etc.) have enabled us to develop a complete tannin product range which may be used in accordance with the quality of the harvest and also based on the product objective the client has set.

This product range is two-fold:

- **Vinification tannins:** These tannins enable the early correcting of harvests in view of guaranteeing the homogenous quality of wine from one vintage to the next.
- **Ageing tannins:** These tannins are used to refine wine in order to meet the objective for the product the client has set.

These tannins will improve the structure of red, rosé and white wines which have different polyphenolic characteristics:

- **Red wines:** Characterized by a significant presence of polyphenols (tannins and anthocynins) which may be more or less mature depending on vintage. In addition, anthocyanins responsible for color must be protected and stabilized.
- **White and rosé wines:** Characterized by a slight presence of polyphenols which make the wines sensitive to oxidation and change.

VINIFICATION TANNINS SUBLIFRESH®

A specific preparation of proanthocyanidic tannins and gallotannins, **SUBLIFRESH®** is formulated in order to refresh and enhance aromatic perception of white and rosé wines. It can be used on musts and wines.

Packaging: 1 kg

Application rate: 2 to 15 g/hL

SUBLITAN® VINIF

SUBLITAN® VINIF promotes the clarification and stabilization of red wine. It participates in making livelier colored red wine, less oxidized and more balanced. **SUBLITAN® VINIF** has antioxidant capacity and protects the coloring matter by co-pigmentation and against reduction flavors.

Packaging: 1 kg and 5 kg

Application rate: 10 to 40 g/hL

SUBLISTAB®

SUBLISTAB® is a blend of ellagiques and proanthocyanidiques tanins weakly polymerized, **SUBLISTAB®** was specifically developed for protecting and definitively stabilizing wine color. This is a top choice tannin for thermo-vinification type procedures.

Packaging: 1 kg and 15 kg

Application rate: 10 to 40 g/hL

SUBLIWHITE®

SUBLIWHITE® is a blend of grape tannins selected for their antioxidant character and yeast derivatives. Experiments carried out over several years have enabled to develop **SUBLIWHITE®**, a product adapted to white wine-making. **SUBLIWHITE®** preserves the yellow-green color and enables an optimized clarification of white wine following alcoholic fermentation. It develops a fruity, floral and fresh character nose. **SUBLIWHITE®** provides roundness, structure and a unique balance for wine tasting and removes any vegetal character.

Packaging: 1 kg and 5 kg

Application rate: 5 to 15 g/hL

SUBLIRED®

A preparation of proanthocyanidic tannins, **SUBLIRED®** was specifically developed for the preservation and enhancement of fruity-type aromas. A premium tannin, **SUBLIRED®** can be used for the production of modern, fruity, supple wines.

Packaging: 1 kg

Application rate: 2 to 15 g/hL

VITANIL® VR

VITANIL® VR is essentially made up of proanthocyanidin-type condensed tannins. **VITANIL® VR** acts in synergy with wine tannins to provide optimum stabilization of coloring matter. It protects anthocyanins from oxidation.

Packaging: 1 kg and 10 kg

Application rate: on harvest: 15 to 25 g/100 kg
on must: 10 to 20 g/hL
on wine: 5 to 10 g/hL

TANIXEL®

TANIXEL® is a pure chestnut tannin, which can be added during the wine-making phase but also during the ageing phase of red wine. **TANIXEL®** protects color and participates in the organoleptic balance of red wines by providing structure while reacting strongly to must and wine proteins.

Packaging: granulated: 1 kg and 12.5 kg

Application rate: 5 to 50 g/hL

VITANIL® B

VITANIL® B is made up of tannins from tara pods (a leguminous tree found in South America). It is a gallotannin extracted with alcohol, and is perfectly suited for fining white wines. On must, **VITANIL® B** plays a role in racking and clarification by reacting with excess proteins. It eliminates, among other substances, natural grape oxidases (tyrosinase and laccase secreted by *Botrytis*).

Packaging: 1 kg

Application rate: on must: 10 to 20 g/hL
on wine: 2 to 10 g/hL

TANIGAL

TANIGAL is an oak gall tannin intended for the clarification and fining of white wines. **TANIGAL** plays a role in racking and clarification by binding the proteins in musts and wines. It preserves the organoleptic properties and structure of the wine. **TANIGAL** is essential in white wines when fining with a moderately hydrolysed gelatin (**GÉLISOL®**). **TANIGAL** is also used for clarifying bottled sparkling wines produced in the traditional manner.

Packaging: 1 and 25 kg

Application rate: 2 to 8 g/hL

NAME		ANTIOXIDANT PROPERTIES	STABILISATION OF COLOUR	AROMA AND TASTE BALANCE
TANIGAL	WHITE WINE, ROSÉ WINE	♪♪♪		
VITANIL® B	WHITE WINE, ROSÉ WINE	♪♪		
TANIXEL®	ALL WINES	♪	♪	♪
VITANIL® VR	RED WINE	♪	♪♪	♪
SUBLITAN® VINIF	RED WINE	♪♪	♪♪	♪
SUBLIWHITE®	WHITE WINE, ROSÉ WINE	♪♪	♪	♪♪
SUBLIFRESH®	WHITE WINE, ROSÉ WINE	♪♪	♪	♪♪♪
SUBLISTAB®	RED WINE	♪	♪♪♪	♪
SUBLIRED®	ROSÉ WINE, RED WINE	♪	♪	♪♪♪

TANNINS

AGEING TANNINS SUBLIPROTECT®

SUBLIPROTECT® is a complex of grape tannins and inactive dry yeasts. This tannin contributes to balance in the mouth and a feeling of freshness. It prepares wines for maturation in barrels. **SUBLIPROTECT®** strengthens resistance to oxidation and preserves redox potential.

Packaging: 1 kg

Application rate: 5 to 20 g/hL

VITANIL® OAK

VITANIL® OAK is a purified oak tannin which protects the coloring matter from oxidation and reinforces wine structure. **VITANIL® OAK** develops roundness and wine harmony. **VITANIL® OAK** limits reduction phenomena during ageing.

Packaging: 15 kg

Application rate: on harvest: 5 to 10 g/100kg
on wine: 5 to 20 g/hL

SUBLI'OAK®

SUBLI'OAK® reveals the potential of red, white and sweet wines. **SUBLI'OAK®** develops the aromatic complexity and fruit notes while providing roundness, volume and structure. **SUBLI'OAK®** reveals vanilla and subtle roasting notes and removes the vegetal and bitter character. **SUBLI'OAK®** provides freshness.

Packaging: 500 g

Application rate: 1 to 30 g/hL

TANIRAISIN

Due to its specific production method, **TANIRAISIN** conserves the natural properties of grape skin tannins selected for their quality. As such, these highly reactive tannins will interact with other macromolecules found in wine. These multiple interactions have a positive impact on wine. **TANIRAISIN** has a clarification role (ideal supplement for fining). It promotes the stabilization of color (by forming tannin-anthocyanin stable complexes) and improves the organoleptic balance. **TANIRAISIN** likewise has a reinforced protective action against oxidation (anti-oxidant effect of polyphenols).

Packaging: 500 g

Application rate: on harvest: 10 to 30 g/100 kg
on must: 5 to 15 g/hL
on wine: 3 to 20 g/hL

TANIPEPIN

TANIPEPIN is a pure grape seed tannin adapted to red wine-making. By its very nature, it is efficient for promoting «tannin-anthocyanin» complexes thus enabling the good stabilization of the color of red wines. Presented in granulated form it facilitates and improves its implementation in the wine cellar. In addition **TANIPEPIN** improves the antioxidant capacity and the good evolution of wine. It reinforces wine balance by providing a supplement to the tannin structure while limiting oxidase action. **TANIPEPIN** participates in the protein stability of white and rosé wines.

Packaging: 500 g

Application rate: on harvest: 5 to 15 g/100 kg
on must: 5 to 10 g/hL
on wine: 1 to 15 g/hL

NAME		ANTIOXIDANT PROPERTIES	STABILISATION OF COLOUR	AROMA AND TASTE BALANCE
VITANIL® OAK		///	/	//
SUBLI'OAK®		/	/	///
SUBLIPROTECT®		///	//	///
TANIRAISIN		/	///	///
TANIPEPIN		/	///	//

COLOUR STABILISATION OF RED WINES

The organoleptic quality of red wine is not only in its aromas or tannic structure. **Colour is also an important parameter for the consumer**. The quality of colouring matter varies because it **depends on the polyphenolic potential of the grape variety being vinified**, as well as **environmental factors** (weather and sanitary conditions of the vintage, maturity of the grapes) and the **extraction process that is used**. Protecting the colour obtained and stabilising it to **ensure its longevity** is oenologically crucial. Several tools can be used to achieve these goals, depending on the stage of the oenological process at which you wish to take action.

TANNINS

Tannins have different oenological properties depending on their chemical structure and origin. **Proanthocyanidic tannins from exotic woods** like quebracho can protect the colour by limiting the oxidative degradation of the colour - this is **co-pigmentation**; whereas **proanthocyanidic tannins** from **grapes** form covalent bonds with anthocyanins - this is **colour stabilisation**.

OXYGEN

The controlled addition of oxygen is complementary to the use of grape tannins for colour stabilisation. It results in the oxidation of polyphenols (tannins) to quinone, generating a hydrogen peroxide molecule (H_2O_2). This will oxidise an alcohol molecule to an ethanal molecule, which will then be fixed by the tannins to form **ethanal bridges**. These bridges will promote covalent bonds with the anthocyanins, resulting in **colour stabilisation**.

YEAST DERIVATIVES

Yeast products are naturally rich in reducing peptides. These molecules block the oxidation of phenolic compounds to ortho-quinones and form **stable, insoluble, colourless compounds**.

1 ALCOHOLIC PRE-FERMENTATION

TANIXEL®
- Chestnut ellagic tannins,
- **Highly reactive with must protein and polyphenol oxidases,** thus enabling colour protection.
- Strong ability to consume dissolved oxygen and **maintain a high redox potential.**

VITANIL® VR
- Proanthocyanidic tannins,
- Protects against the precipitation of anthocyanin / colouring matter by co-pigmentation.

2 ALCOHOLIC FERMENTATION

SUBLISTAB®
- Mixture of ellagic and proanthocyanidic tannins,
- Protects and **permanently stabilises by binding with anthocyanins,**
- Maintains optimum redox potential.

TANIPEPIN
- Proanthocyanidic tannins from grape seeds,
- Ideal for musts with unbalanced tannin/anthocyanin ratios,
- **Permanently stabilises** colour.

NEO® CRISPY
- Yeast product rich in reducing peptides,
- Protects aromatic compounds and colour against oxidation.

3 POST-FA PRE-FML

$OENO_2$
- Customised O_2 dose (mgL/L).
- The use of micro-oxygenation at the end of AF allows to favour the stabilisation of the colour by targeting the formation of ethanal.

OENOLOGICAL ITINERARY OENOLOGICAL ITINERARY OENOLOGICAL ITINERARY OENOLOGICAL ITINERARY

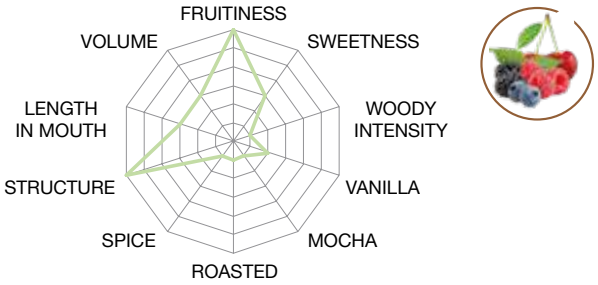
A RANGE OF TOASTS

This range is the «toasting palette» that we have selected to enhance the fruity notes of the wines and to provide aromatic compounds according to our clients' objectives. The precision of the toasting and the maturation of the selected woods provide the winemaker with an excellent, precise and reproducible tool to achieve the desired profiles.

VIAOAK® NATUR

VIAOAK® NATUR develops fruitiness and aromatic elegance. **VIAOAK® NATUR** enhances structure in the mouth. The wood is selected and matured for 18 months using a specific drying method that involves no toasting.

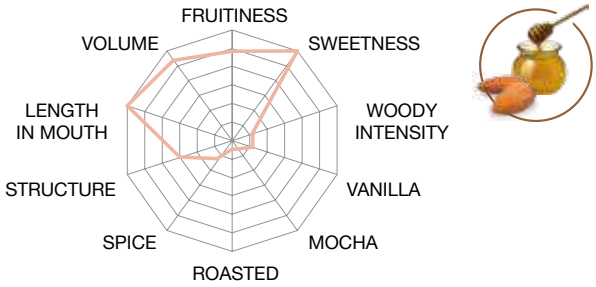
INTENSITY OF THE WOODY, TOASTY EFFECT



VIAOAK® CHAUFFE LÈGERE

VIAOAK® CHAUFFE LÈGERE is a specific light toast made exclusively from French wood. **VIAOAK® CHAUFFE LÈGERE** provides length and sweetness, and brings balance in the mid-palate.

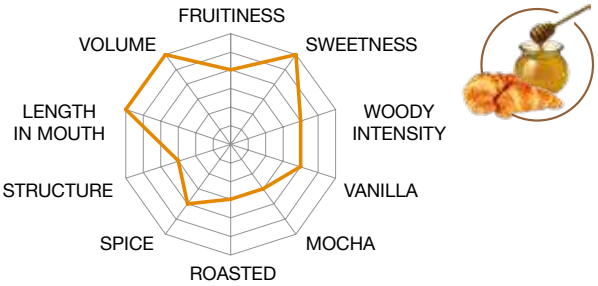
INTENSITY OF THE WOODY, TOASTY EFFECT



VIAOAK® FINESSE

VIAOAK® FINESSE produces elegant, harmonious, very sweet woody wines. **VIAOAK® FINESSE** promotes sweetness and roundness in the mouth. This very slow, very long toast uses an innovative process that expresses and releases the wood's macromolecular compounds.

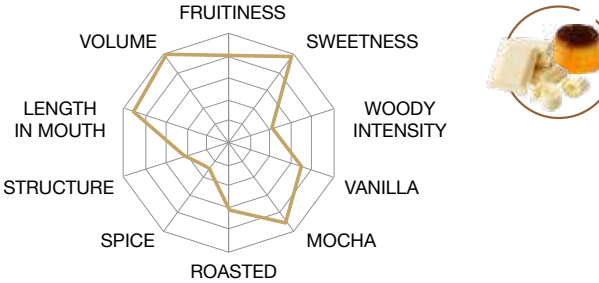
INTENSITY OF THE WOODY, TOASTY EFFECT



VIAOAK® WHITE CHOCOLATE

VIAOAK® WHITE CHOCOLATE is a medium-high toast. This specific process as well as the woods selected help to give the wine very sweet caramel and white chocolate notes.

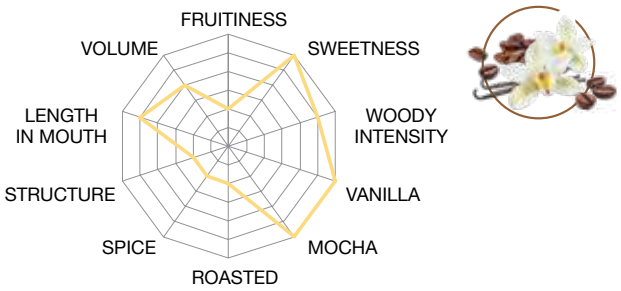
INTENSITY OF THE WOODY, TOASTY EFFECT



VIAOAK® HIGH SWEET

VIAOAK® HIGH SWEET produces an expressive woody, very sweet taste (vanilla, mocha, coconut notes). **VIAOAK® HIGH SWEET** is characterized by a medium toast using an innovative process that expresses and releases the wood's macromolecular compounds and more specifically its vanilla and mocha character.

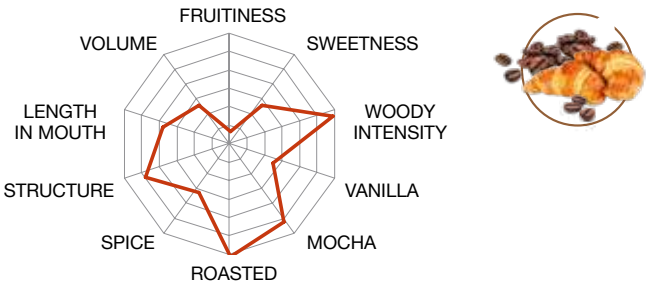
INTENSITY OF THE WOODY, TOASTY EFFECT



VIAOAK® HIGH MOKA

VIAOAK® HIGH MOKA produces very intense woodiness with brioche, chocolate and roasted notes. **VIAOAK® HIGH MOKA** corresponds to a 'medium-plus' toast using a convection toasting process that expresses and releases the wood's aromatic compounds and more specifically its roasted and brioche character.

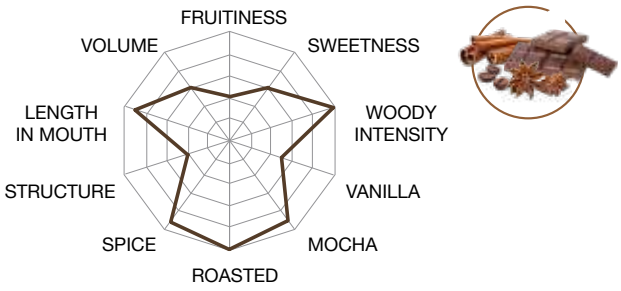
INTENSITY OF THE WOODY, TOASTY EFFECT



VIAOAK® F 500

VIAOAK® F 500 is an extra-long high toast.**VIAOAK® F 500** provides very intense coffee and roasted notes that promote aromatic persistence. Spicy notes contribute to the aromatic complexity of this toast.

INTENSITY OF THE WOODY, TOASTY EFFECT



Applications: wine maturation or in fermentation to eliminate pyrazines in red grapes with insufficient maturity, in traditional vinification or in thermo mix.

Dosage: 0.5 to 1.5 g/l with or without fresh wood or blended wines.

INTENSO & DÉLICE RANGES
FOR TOP OF THE RANGE CUVEES

Selection of high-end French oak, dried and matured for over 24 months.
The **INTENSO** and **DÉLICE** toastings correspond to specific blends of oak and toastings for complex aromatic profiles dedicated to the ageing of great wines.

VIAOAK® **INTENSO** brings length and volume in the mouth; a fine and harmonious oak profile, while VIAOAK® **DÉLICE** brings softness, volume and sweetness.



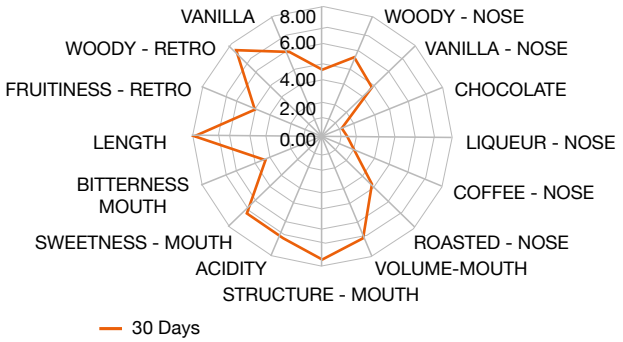
VIAOAK® CHIPS INTENSO

Selected blend of French oak, in the form of chips.

Characteristics: aromatic complexity. Fine and harmonious oak. Barrel profile in record time (2 months). On white and red wines 2 to 4 g/L.

Contact time: 2 months.

Progression of kinetics of incorporation of **INTENSO TOAST (CHIPS)** into the wine





VIAOAK® STAVE 27 INTENSO

Blend of specially selected 27 mm staves produced from French oak.

Characteristics: finesse and aromatic complexity. Silky and fine tannins. A profile of a wine aged in barrels, worthy of the greatest wines! For white wines 0.5 to 1 stave/hL. For red wines 1 to 2 staves/hL.

Contact time: 8 months.



VIAOAK® CUBE INTENSO

A selected blend of French oak, in the form of cubes.

Characteristics: aromatic complexity, structure and excellent integration of the oak.

On white and red wines: 4 to 6 g/L.

Contact time: 4 months.



VIAOAK® DÉLICE

A blend of specially selected 27 mm staves from French oak.

Characteristics: softness, volume and sweetness for complex premium wines.

For white wines: 0.5 to 1 stave/hL.

For red wines: 1 to 2 staves/hL.

Contact time: 8 months.

VIAOAK® KIT NEWLIFE INTENSO

Blend of French oak in the form of a string of 24 ministaves.

Use extends the lifespan of barrels and accelerates the ageing process in barrels by increasing the contact area.

Ageing

- minimum 3 months
- optimum 4 months

Provides structure, elegance and aromatic complexity.

TRY IT OUT FIRST!

KIT Elevage

Try out the Kit ÉLEVAGE,
a tool that allows you to test VIAOAK® woods and different blend alternatives **on your own**.

EACH KIT ELEVAGE CONTAINS:

1 box

1 data sheet - Kit élevage

1 pipette of 1 mL

7 bags in box of 3 L with tap
+ **7 labels** to stick on the BIBs

6 samples of tannin solution of your choice

6 samples of wood
(9 g or 3 g/L in 3 L BIB) of your choice

PRODUCT	OBJECTIVE	CHARACTERISTICS	Chips	Cube	Staves 7	Staves 14	Staves 27	Kit New Life
VIAOAK® NATUR	To develop fruitiness and aromatic elegance. Enhances structure in the mouth.	Wood selected and matured for 18 months using a specific drying method without any toasting.	1 to 4 g/L*					
VIAOAK® HIGH SWEET	To obtain an expressive woody, very sweet taste (vanilla, mocha, coconut notes).	Innovative medium toast, developing vanilla and mocha character.	2 to 6 g/L*	2 to 6 g/L*	0.5 to 3 staves/ hL*	0.5 to 2 staves/hL		
VIAOAK® FINESSE	To obtain elegant, harmonious and very sweet notes.	Very slow, long toast, using an innovative toasting process.	2 to 6 g/L*	2 to 6 g/L*	0.5 to 3 staves/hL	0.5 to 2 staves/hL		
VIAOAK® HIGH MOKA	To obtain very intense woodiness with brioche, chocolate and toasted notes.	'Medium plus' toast, using a convection toasting process, and developing roasted and brioche character.	2 to 6 g/L*		0.5 to 3 staves/hL			
VIAOAK® CHAUFFE LEGERE	To provide length and sweetness, and fill the mid-palate. Slight perception of woody notes.	Specific light toast that contributes to a sensation of sweetness and volume in the mouth.	1 to 3 g/L	1 to 3 g/L				
VIAOAK® F 500	To provide very intense warm mocha, coffee, and roasted notes.	Extra-long high toast, provides roasted notes and promotes aromatic persistence.	0.5 to 1.5 g/L					
VIAOAK® WHITE CHOCOLATE	To provide very sweet caramel and white chocolate notes.	Medium high toast that provides sweetness.	2 to 5 g/L					
VIAOAK® INTENSO	A premium cuvée, this type of blend provides length and volume in the mouth, and elegant, harmonious woody notes.	The INTENSO toast corresponds to a specific blend of wood and toasts for a complex aromatic profile	2 to 4 g/L	4 to 6 g/L			0.5 to 2 staves/hL	1 kit/ Barrel
VIAOAK® DELICE	A premium cuvée, this type of blend adds smoothness, volume and sucrosity.	The DELICE toast corresponds to a specific blend of wood and toasts for a complex aromatic profile.					0.5 to 2 staves/hL	

*Available in French (FR) and American (US) oak

Characteristics and properties of the range

CHIPS

Two 5 kg mesh bags per 10 kg bag

Large exchange surface
- short contact time
- rapid aromatic input

Use
- in vinification
- for ageing

CUBE

Two 5 kg mesh bags per 10 kg bag

Average size:
50 x 30 x 10 mm

Cut along the wood grain:
provides more elegance

Rapid ageing
- minimum 1 month
- ideally 2 months

Utilisation
- in ageing, provides more aromatic elegance and harmony than chips
- in FML

STAVES

STAVE 7 mm

Dimensions: **950 x 50 x 7 mm**

Surface area: **0,10 m²**

Advantages: complexity and preservation of the fruit profile

STAVE 14 mm

Dimensions: **950 x 50 x 14 mm**

Surface area: **0,12 m²**

Advantages: complexity and more mature aromatic profile

STAVE 27 mm

Dimensions: **950 x 50 x 27 mm**

Surface area: **0,15 m²**

Advantages: reproduce the barrel ageing process with more flexibility and suppleness / Addition of integrated tannins, finesse and aromatic complexity

Ageing product
- 16 weeks minimum
- carry out a pump-over once a week

NEW LIFE

String of 24 ministaves

Surface: **0.2 m²/hL**

Use
extends the lifespan of barrels and accelerates the ageing process in barrels by increasing the contact area

Ageing
- minimum 3 months
- optimum 4 months

Provides structure, elegance and aromatic complexity
Complements ageing in barrels

VINIFICATION SELECTION
SELECTIONS OF VINIFICATION BLENDS TO CREATE YOUR PRODUCT OBJECTIVE

This range has been developed following specific advice and development for our clients with the aim of building their wine profile at the beginning of the winemaking process.
These blends are used in fermentation to make the most of the advantages of wood: to erase the herbaceous character, to bring volume in the mouth, fruity notes and aromatic complexity.

VIAOAK® BLANC COMPLEX

Goal: Provides aromatic complexity, volume and sweetness. This formulation shifts the aromatic profile towards more mature notes : exotic fruit, cooked fruit.

Applications: Chardonnay, Muscat doux, Melon, white Grenache, etc.

Dosage: 1 to 3 g/L depending on the potential alcohol of the wine and the aromatic power of the grape variety

VIAOAK® BLANC VARIETAL

Goal: Enhances the varietal profile. This formulation emphasises varietal aromatic expression, and provides volume and persistence in the mouth.

Applications: Sauvignon, Chenin, Melon, Viognier, Macabeu…

Dosage: 1 to 3 g/L

VIAOAK® ROSÉ FRESH

Goal: Blend of oak chips of various origins and toasts, specifically developed for rosé wine musts according to grape variety. Masks grassy notes without woody notes, and enhances volume in the mouth.

Applications: Grenache, Syrah, Cinsault

Dosage: 1 g/L

VIAOAK® BOUQUET

Goal: Harvests with maturity issues. This formulation enhances fruit, provides volume in the mouth and rectifies the grassy character of green tannins.

Applications: Cabernet Sauvignon, Cabernet franc, Merlot and all types of insufficiently ripe harvests.

Dosage: 1 to 2 g/L

VIAOAK® ROUGE FRUITÉ

Goal: Acts as a flavour enhancer, developing the wine's fruit and providing roundness and volume in the mouth.

Applications: Formulation for harvests with good maturity, and for thermovinification and flash détente musts. Also suitable for grapes spoiled just before harvest (enhances fruit, provides structure).

Dosage: 2 to 4 g/L

OUR RANGE OF OAK FOR WINEMAKING IS MADE IN FRANCE

Flexibility, sweetness, fatness and roundness in the mouth, thanks to the release of a number of compounds during toasting.

Volume and structure in the mouth, thanks to oak tannins and macromolecular compounds in the wood.

Aromatic complexity with a wider spectrum of aromas (varietal fruitiness, vanilla, spices, coconut, almond, dry fruits, mocha, toasted and smoky notes) thanks to the extractable compounds expressed during different toasts.

It is made up of a **range of oak products** from French and US forests, carefully **selected**, dried and toasted **to impart a variety of quality notes to different wines**.

Thanks to **rigorous, controlled production**, our range of oak chips for winemaking offers significant benefits for enhancing the balance and complexity of wines.



DYNAMIC INFUSER

The solution for managing vinification and technological ageing.

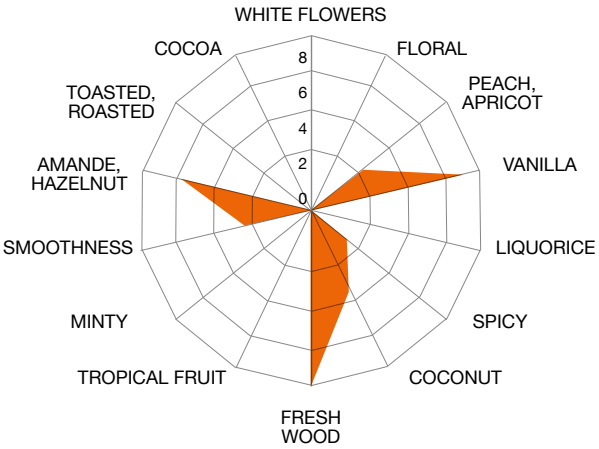
Find out more about this device on page 69.

SIMILIOAK®

This blend was specifically developed for alcoholic fermentation in order to stabilise coloring matter and mask vegetal character. **SIMILIOAK®** is a practical 'tool' to be used directly on the harvest.

Packaging: 500 g and 5 kg

Application rate: 0.2 to 0.6 g/L



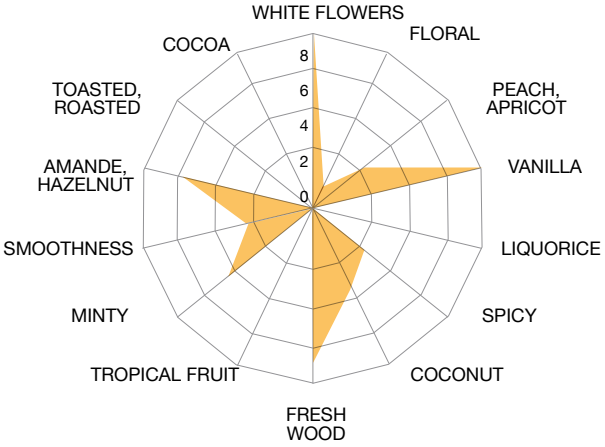
SIMILIOAK® WHITE

SIMILIOAK® WHITE protects the aromas during fermentation. With a hint of vanilla, this blend develops floral notes while enhancing volume in the mouth.

- Brings sweetness and volume to the mouth.
- No impact on the structure.

Packaging: 500 g and 5 kg

Application rate: 0.05 to 0.2 g/L



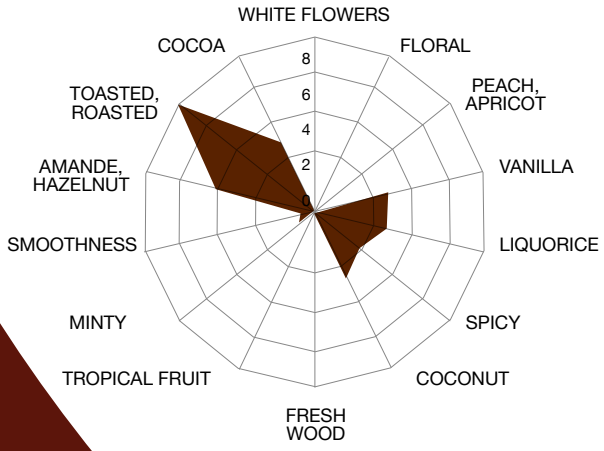
SIMILIOAK® TOASTED

SIMILIOAK® TOASTED is a blend developed in order to mask vegetal character, increase volume in the mouth and provide warm, roasted notes.

- Brings aromatic complexity and structure to the palate.
- Erases the vegetal character.

Packaging: 500 g and 5 kg

Application rate: Red harvests: 0.15 to 0.50 g/L
White harvests: 0.05 to 0.20 g/L



0 WASTE
0 LOSS OF WINE

IMMEDIATE INTEGRATION
of active compounds

COST-EFFECTIVE SOLUTION

SIMILIOAK®

AN ALTERNATIVE TO OAK CHIPS

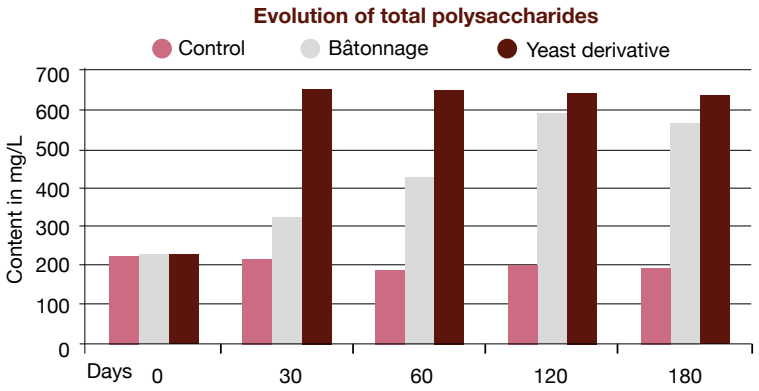
10 TIMES LOWER DOSE
than with chips

EASY TO STORE AND USE

SIMILIOAK® PROTECTS AGAINST PREMATURE AGEING OF WINES

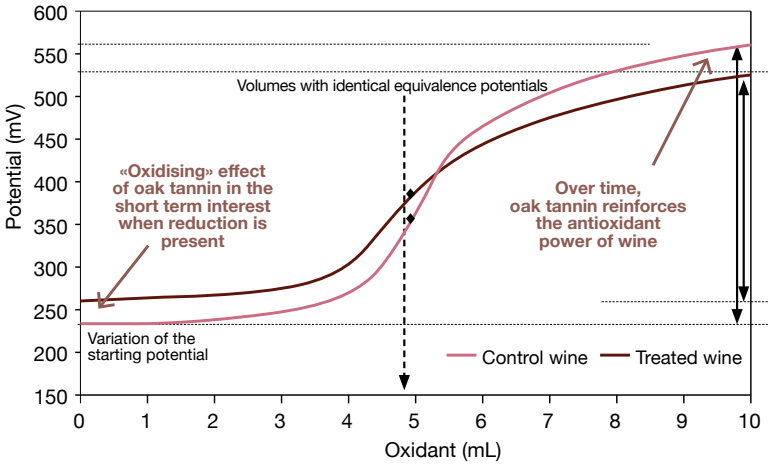
The **SIMILIOAK®** range contains yeast derivatives rich in polysaccharides which play a role in stabilising the colloidal matrix and coating the tannins.

Comparative trial carried out on a Burgundy red wine following the addition of 30 g/hL of a yeast-derived product compared to a classic bâtonnage. Monitoring of the release of polysaccharides during maturation.



The reducing elements added, associated with the ellagic tannins, will ensure the protection of the aromas and prevent the evolution of the colour over time thanks to their strong antioxidant power.

Test carried out on a white wine following the addition of 20 g/hL of oak tannin. Determination of the redox curve.



EFFECTIVE SOLUTION
for the treatment of musts and wines
CONTAMINATED BY SMOKE FROM FOREST FIRES

ProVgreen SMOKE TAINTS

PLANT PROTEIN-BASED PRODUCT THAT REDUCES SMOKE TAINT

RESTORES FRUITINESS AND FRESHNESS TO WINES

Developed to
REDUCE THE COMPOUNDS THAT CAUSE SMOKE TAINT

MARTIN VIALATTE® INNOVATION

PROVGREEN® SMOKE TAINTS is an animal-free fining agent, is an effective solution for treating musts or fermenting wines contaminated by smoke from fires located near vineyards.

Developed to remove the compounds that cause smoke taint, **PROVGREEN® SMOKE TAINTS** reduces the masking effect produced by smoke taint and restores the wine's fruitiness and freshness. des vins.

It can be used on musts or on fermenting wines for clarification and fining, and is suitable for the production of vegan wines.

Packaging: 5 kg

Application rate: 40 to 100 g/hL depending on the level of spoilage.

Maximum legal dose (EU): 100 g/hL

A few prior trials should be carried out in order to determine the optimum dosage.

PROVGREEN® SMOKE TAINTS
VEGAN PRODUCT
SAMPLES AND
TREATMENT
PROTOCOLS
NOW AVAILABLE

HOW TO SELECT FINING AGENTS IN TERMS OF THE OBJECTIVE

The action of gelatins depends on their molecular weight. Each gelatin has a clearly defined area of action. The more the gelatin is hydrolysed (low molecular weight), the more it reacts with tannins. In addition, tannins fined by gelatin are tannins with high molecular weight and that are especially astringent. On the other hand, gelatins that are only slightly hydrolysed (high molecular weight) are more effective with regard to clarification and act more gently on tannins.

As for plant proteins, their properties do not depend on their molecular weight but rather on the botanical origin of the protein and the way in which it was manufactured. This operating principle has enabled us to create a complete range of fining agents according to the type of wine to be treated and the objectives assigned.

QALISOL

QALISOL is characterized by its great finesse: it softens the structure without unbalancing it in due respect with the aromatic characters and the typical nature of the wines. More specifically, **QALISOL** prevents drying notes sometimes encountered during fining with egg albumin. The traditional fining practice of great red wines is maintained without the inconvenience of an allergenic product. **QALISOL** prepares and facilitates filtration operations while preventing precipitation of colloidal coloring matter in bottles.

Packaging: 1 L and 20 L

Application rate: 3 to 5 cL/hL

PROVGREEN® PURE WINE

PROVGREEN® PURE WINE quickly flocculates particles suspended in wine while enabling optimum clarification. **PROVGREEN® PURE WINE** improves the organoleptic qualities of wines while eliminating aggressive and bitter tannins and providing more suppleness and roundness. Better aromatic expression of wines with perceived enhancing of fruit notes. **PROVGREEN® PURE WINE** provides well compacted deposits which is better than the animal fining basic treatment and participates in the good preparation of wines for pre-bottling filtration.

Packaging: 1 kg and 5 kg

Application rate: 5 to 15 g/hL

GÉLISOL®

GÉLISOL® is an excellent fining agent for red wine with a medium to strong structure. It eliminates harsh tannins and highlights finesse, aromas and fruity and round profiles. **GÉLISOL®** is a fining agent which is well adapted for the clarification and fining of rosé and white wines.

Packaging: 1 L, 5 L, 10 L, 20 L, 1000 L

Application rate: 5 to 30 cL/hL

PRZ AF

PRZ AF softens wines and reduces astringency. With wine presenting a noticeable astringency on attack to development or on the finish, **PRZ AF** removes herbaceous characters and eliminates harsh tannins. **PRZ AF** enables unbalanced wines to become harmonious and to obtain a very small volume of lees.

Packaging: 5 kg

Application rate: 30 to 150 g/hL

ORIGIN CAPTUR

ORIGIN CAPTUR is a next-generation fining agent developed in order to chelate heavy metals. It leads to a considerable reduction of their concentration in musts and wines. **ORIGIN CAPTUR** binds heavy metals, especially iron and copper, which can cause casse in bottled wines. **ORIGIN CAPTUR** thus effectively replaces traditional methods for removing iron and copper that use potassium ferrocyanide or calcium phytate.

Packaging: 1 kg

Application rate: 5 to 50 g/hL

FINING OF WINES

CRISTALINE®

CRISTALINE® improves filterability of clogged wine especially derived from botryized grapes and eliminates bitterness and refines wines before the physical stabilization phases. It enables the total elimination of the finest particles. **CRISTALINE®** is adapted for clarifying difficult wines. It improves clarity, filterability and organoleptic characteristics.

Packaging: 200 g, 1 kg

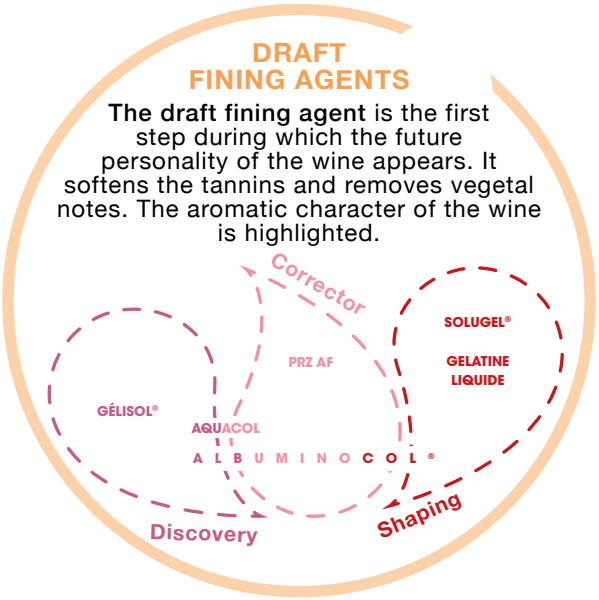
Application rate: 1 to 2 g/hL

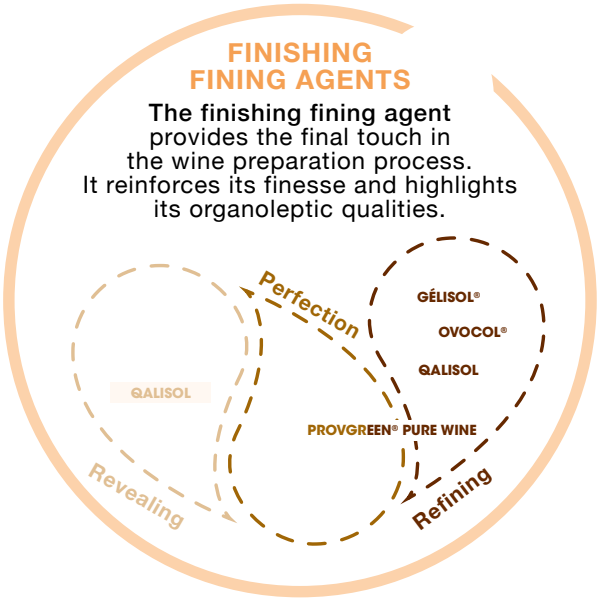
SILISOL®

SILISOL® is a 30% solution of silica sol. It is used together with a protein fining agent to improve fining of white and rosé wines: it speeds up clarification, improves settling of lees, avoids over-fining, improves filterability and eliminates bitterness.

Packaging: 1 L, 5 L, 20 L

Application rate: 1 to 5 cL/hL





PRODUCTS	ORIGIN	PROPERTIES	TYPE OF FINING	TYPE OF WINE
ALBUMINOCOL®	Liquid gelatin	Fining CORRECTOR, SHAPING and DISCOVERY agent • Eliminates harsh tannins and bitterness • Improves gustatory qualities	DRAFT	Young or press red wine
GELATINE LIQUIDE	Liquid gelatin	SHAPING fining agent • Eliminates astringent tannins • Softens • Respects the balance and structure of wine • Can be used in flotation	DRAFT	Structures red wine
SOLUGEL®	Powder gelatin	SHAPING fining agent • Eliminates astringent tannins	DRAFT	Tannin red wine
PRZ AF	Protein and mineral fining agents	CORRECTOR fining agent • Eliminates bitterness and vegetal notes • Decreases astringency	DRAFT	Red wine from free-run juice or pressed juice
AQUACOL	Fish gelatin	CORRECTOR & DISCOVERY fining agent • Reveals roundness • Highlights finesse and aromas • Removes astringency	DRAFT	Quality red wine
OVOCOL®	Egg albumin	REFINING fining agent • Ultimate fining agent at end of maturation • Softens • Refines structure	FINISHING	Red wine for ageing
QALISOL	Blend of 3 fish gelatins	REFINING & REVEALING fining agent • Ultimate fining agent • Respects aromatic and typical character of wine • Reveals suppleness • Alternative AF at OVOCOL®	FINISHING	Red wine for ageing
PROVGREEN® PURE WINE	Gluten free vegetal proteins	PERFECTION and REFINING fining agent • Clarifies red wines • Removes astringent tannins • Softens • Refines • Generates low rate of lees	FINISHING	Quality red wine, White wine and Rosé
PROVGREEN® SMOKE TAINTS	Plant proteins and carbon	CORRECTOR & REVEALING fining agent • Reduces concentrations of the volatile phenols that cause smoke taint • Expresses fruity aromas	DRAFT	Red, White and Rosé wines that have been exposed to smoke
GÉLISOL®	Liquid gelatin	AFFINAGE & DISCOVERY fining agent • Refines the structure • Can be used in flotation	FINISHING	Quality red wine, White wine and Rosé
CRISTALINE®	Fish fining agent	PERFECTION fining agent • Provides brilliance • Eliminates bitterness	FINISHING	White wine and Rosé
SILISOL®	Silica sol	Fining additive	FINISHING / DRAFT	White wine and Rosé

Ask your oenologist to analyse your musts in one of **OUR 10 APPROVED LABORATORIES.**

ENSURING THE MICROBIOLOGICAL STABILITY OF MUSTS AND WINES

Must – and later, wine – are constantly subject to the presence of numerous microorganisms.
As soon as the grapes are harvested, the grapes' indigenous flora comes into play.This continues throughout the fermentation and post-fermentation stages up until ageing in the bottle, with **organoleptic deviations.**
The **preventive microbiological control** of such spoilage flora is crucial to ensure the quality of the final product.
In addition, global warming causes **pH levels to increase** in musts and wines. **The resulting drop in acidity promotes the development of** contaminating **microorganisms** and reduces the antiseptic action of sulphites in wines.
Chitosan, a polymer derived from *Aspergillus niger* chitin,
is a **microbiological control tool** that can be used to complement or substitute sulphites.

MULTIPLE APPLICATIONS STARTING FROM HARVEST RECEPTION

MICROBIAL PREVENTION INCLUDING *B. bruxellensis*

WHY? A tank or a plot regularly identified as lacking clarity or having *B. bruxellensis* contamination problems.
WHEN? In musts, as soon as possible. Identify the stage at which the contamination occurs and treat (e.g. at the end of pressing (white and rosé), during AF).
HOW? Allow some flexibility for chitosan-based treatment of wine in case of contamination.

ENSURING SAFE AF

WHY? Successful yeasting with selected microorganisms or indigenous fermentation.
WHEN? Anytime before the start of AF. Recommended at vatting or at the end of the settling process, if it takes place.
HOW? If the quality of the harvest is average, may be split into 2 additions – to the harvested grapes and when vatting.

DECONTAMINATING A MUST OR A HARVEST

WHY? Quickly and effectively reduces indigenous microbial flora, thus improving the wine's clarity. May also be used in cold stabulation for up to 10 days.
WHEN? Apply as early as possible, ideally to the harvested grapes. If necessary, repeat application after settling in case of high microbiological pressure.
HOW? For spraying on the harvested grapes, prepare a 5% solution and keep it away from direct sunlight (chitosan degrades at T°>40°C).

RESTARTING AF

WHY? Tanks where the end of fermentation has slowed down. Eliminate microorganisms that would compete with *S. cerevisiae* and restart AF.
WHEN? End of AF, at the first sign of slowdown.
HOW? Add to the tank while pumping over to allow oxygen supply and thus promote respiratory metabolism and yeast multiplication.

PROCESS LOW OR NO SO_2

WHY? An anti-microbial alternative to the addition of sulphites and to bioprotection. Proven effective in must.
WHEN? Split additions at the same stages as when adding SO_2.
HOW? Preventive additions to must with KTS® FA.
In wines, KTS® CONTROL may also be added preventively.

KTS FA

A preparation based on **activated chitosan** that is used as a **biocontrol agent** and which **reduces contamination** caused by spoilage microorganisms.

Packaging: 1 kg and 10 kg
Application rate: 15 to 20 g/hL

AF · Bio UE · VEG · ALL WINES

STABILIZING AGENTS AND AFTER ALCOHOLIC FERMENTATION?

KTS CONTROL

Activated chitosan-based preparation designed to **control the development of microorganisms** responsible for **organoleptic deviation** in wines.

Packaging: 100 g and 500 g
Application rate: 2 to 10 g/hL

DECONTAMINATING WINE

WHY? Problems with wines contaminated by *B. bruxellensis*.
WHEN? After AF or after MLF.
HOW? Add as soon as possible, at the first sign of contamination. Control population with a laboratory to determine the treatment dose. Make sure the product is properly homogenised in the tank.
Check 72h to 1 week later for *B. bruxellensis* elimination.

KTS MB

Activated preparation based on chitosan and fumaric acid for **improved management of micro-organisms during ageing.**

Packaging: 1 kg, 10 kg
Application rate: 15 g/hL

MANAGING MLF

WHY? Control the development of undesirable micro-organisms during ageing. Prevent or delay the onset of MLF.
WHEN? On wine after the end of AF and during ageing.
HOW? Add to the vat using a pump-over. Ensure proper homogenization of the product in the vat.

KTS CLEAR

A chitin-glucan and pea protein-based fining product that combines a **clarifying effect** with the **elimination of unpleasant tastes**.

Packaging: 1 kg
Application rate: 5 to 40 g/hL

CLEANSING AND ELIMINATING UNPLEASANT TASTES RESULTING FROM CONTAMINATION

WHY? To eliminate unpleasant tastes that appear at a late stage in the wine due to the development of spoilage microorganisms.
WHEN? Use on finished wines. If KTS® CLEAR is used for the elimination of unpleasant odours resulting from microbiological contamination, e.g. volatile phenols following *B. bruxellensis* contamination, before treating make sure that the contaminants have been eliminated and that the wine is racked before treatment with KTS® CLEAR.
HOW? Add to the tank with the help of inverted pumping-over in an airless environment. It is necessary to then rack the wines within 48 to 72 hours to prevent the release of adsorbed molecules.

ITS ACTION COMPLEMENTS THAT OF KTS® CONTROL

HISTORY OF AN INNOVATION

TARTAR AND COLLOIDAL STABILISATION



1964 — **ACIDE METATARTRIQUE V40**

The stabilisation of wines, be it colloidal, protein or tartaric, is part of MARTIN VIALATTE®'s historical know-how. The study of this practice began in 1964 with the introduction of membrane filtration. This was followed by the creation and manufacture in the Paris workshops of **V40®** metatartaric acid by heating tartaric acid to high temperatures and then cooling it rapidly, a unique skill developed at the time to meet the challenges of Parisian wine businesses who bottled wines.

1983 — **FILTROSTABIL**

It was in the 1970s and 1980s that interest in the problem of wine stability really took off. The search for new solutions bore fruit in 1983 with the creation of the first gum arabic for colloidal and tartaric stability. Gum arabic is a natural gum extracted from acacia trees (Seyal and Verek species). It helps prevent copper and iron casse and the precipitation of colouring matter, and limits the precipitation of tartar microcrystals.

2009 — **CRISTAB® BV**
CRISTAB® GC

Innovations to optimise tartaric stabilisation followed one another. In 2004, work began on carboxymethyl cellulose (CMC), a cellulose derived from wood and used essentially in the agro-food industry. It provides tartaric stabilisation that is economical as well as effective and long-lasting, thanks to its twofold action – it prevents tartar crystal nucleation and the disruption of microcrystal growth. The **CRISTAB®** range, formulated from this polymer, was created in 2009 and has been a huge success ever since.

2017 — **ANTARTIKA®**

A new generation of tartaric stabilisers was then developed in 2017. Based on the use of a new OIV-approved biopolymer – potassium polyaspartate, or PAK – it offers a sustainable alternative to current additive and subtractive techniques used for unstable to very unstable wines. The **ANTARTIKA®** range inhibits the formation of K-bitartrate crystals and their long-term growth, while also contributing to the organoleptic balance (colour, aroma, structure) of wines.

Go to p.28

Need an alternative classified as a **TECHNOLOGICAL AID** ?

COLLOIDAL STABILISATION: GUM ARABIC

- Gum arabic is a branched complex polysaccharide. Its two main applications are to stabilise colouring matter in red and rosé wines, and to provide roundness.
- MARTIN VIALATTE® pays special attention to the manufacture of these products based on gum arabic and SO_2. The selection of the raw materials is extremely important in order to ensure the quality of these preparations. We choose raw materials of uniform appearance, with little colour and as few impurities as possible.
- When dissolving it, a precise protocol is followed to ensure that the raw gum is fully dissolved and that the molecular structure of the polysaccharides is maintained, guaranteeing the product's effectiveness.
- After the gum is dissolved, the preparation is filtered several times so as to obtain a light-coloured, clear solution.
- The MARTIN VIALATTE® range of preparations based on gum arabic and SO_2 covers the oenologist's every need: various qualities of colour stabilisation with **SUPERNEOSTABIL**, **SUPERFILTROSTABIL** and **FILTROSTABIL**, provision of roundness with **GOMIXEL**, and the dual properties of stabilisation and roundness with **DUOGOM MAX**.
- Products based on gum arabic and SO_2 are not a simple aqueous solution of gum arabic. Raw gum arabic and potassium metabisulfite are dissolved, react according to set parameters, and undergo a chemical process designed to purify and stabilise the raw materials and optimise their performance. The final product obtained is not just a simple aqueous solution of the added raw materials but rather a product with unique functional characteristics.

GOMIXEL

GOMIXEL is a preparation based on Seyal gum arabic and SO_2. It is recommended for colloidal stabilisation of white and rosé wines, and especially to provide roundness and sweetness to wines and enhance aromatic perception. Due to its specific composition, **GOMIXEL** has no effect on filtration, so that this preparation can be used before or after filtration depending on the winery process.

Packaging: 1 L, 5 L, 20 L and 909 L

Application rate: 10 to 15 cL/hL

SUPERNEOSTABIL

SUPERNEOSTABIL is a preparation based on Seyal gum arabic and SO_2. It ensures the stabilisation of colouring matter in red wines, avoiding the formation of cloudiness and deposits of colouring matter in the bottle. **SUPERNEOSTABIL** provides standard security protection for wines that show no obvious risks of sensitivity to the cold.

Packaging: 20 L and 1000 L

Application rate: 5 to 10 cL/hL

FILTROSTABIL

FILTROSTABIL is a preparation based on Verek gum arabic and SO_2. It ensures the stabilisation of colouring matter in red wines, avoiding the formation of cloudiness and deposits of condensed colouring matter in the bottle. Due to its make-up, **FILTROSTABIL** is highly effective, enabling it to adapt to every case of wine stabilisation, even in the event of major colour instability.

Packaging: 1 L, 5 L, 20 L and 1000 L/25 kg

Application rate: 3 to 12 cL/hL and 10 to 30 g/hL

DUOGOM MAX

DUOGOM MAX is a preparation based on Verek and Seyal gum arabic and SO_2. It is recommended for colloidal stabilisation and enhancement of roundness in red and rosé wines. **DUOGOM MAX** has been specially formulated to simplify the work of those winemakers who wish to stabilise their wine with regard to colloids and provide roundness and sweetness, all in one single stage. Its stabilising action can also be noticed at the organoleptic level, through enhanced aromatic intensity.

Packaging: 5 L, 20 L and 1000 L

Application rate: 10 to 14 cL/hL

SUPERFILTROSTABIL

SUPERFILTROSTABIL is a preparation based on gum arabic and SO_2 that ensures stabilisation of colouring matter in red wines and of colloidal cloudiness in white wines. Thanks to the combination of the characteristics of Verek and Seyal, **SUPERFILTROSTABIL** is a versatile preparation that provides colloidal stabilisation in wines with moderate instability.

Packaging: 20 L and 1000 L

Application rate: 3 to 11 cL/hL

GOMME VEREK BIO

GOMME VEREK BIO is a preparation based on powdered Verek gum arabic. The conditions under which **GOMME VEREK BIO** is harvested and manufactured make it an extremely pure gum arabic, ideal for colloidal stabilisation of organic red wines.

Packaging: 1 kg

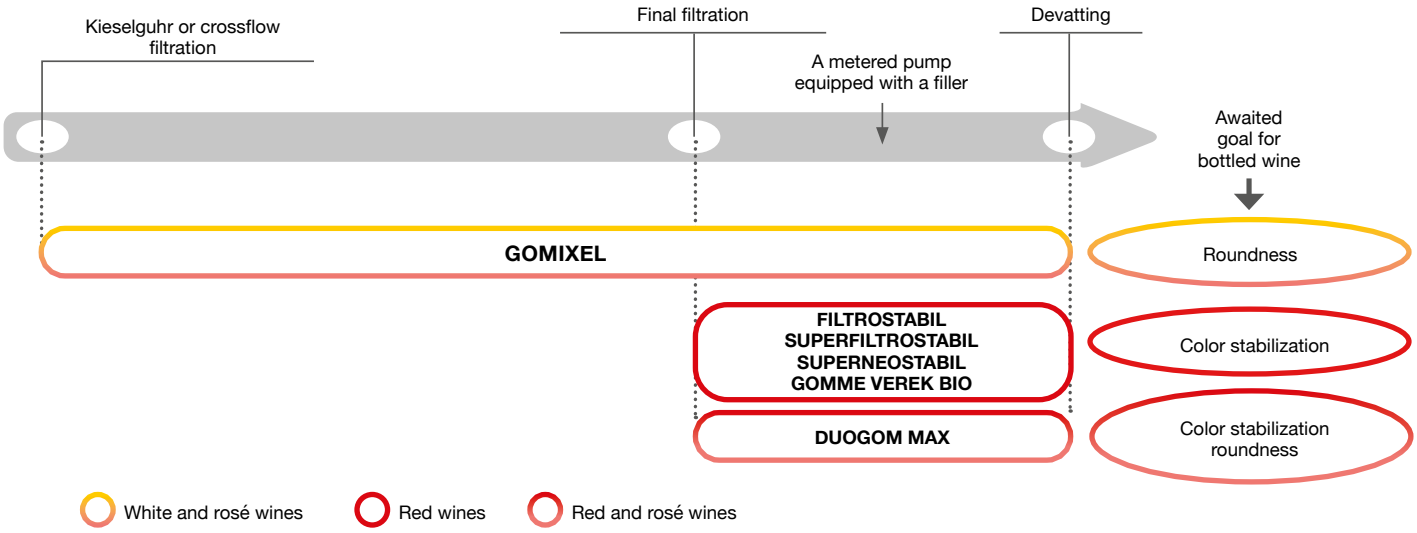
Application rate: 10 to 30 g/hL

STABILIZING AGENTS

NAME	TYPE OF WINE	POSITIONING	CONCENTRATION g/L	DENSITY +/- 4 kg/m³	ORIGIN
SUPERNEOSTABIL		Standard stabilization for fast rotation wines	290	1100	Seyal
SUPERFILTROSTABIL		Good stabilization for all wines	290	1100	Seyal and Verek
FILTROSTABIL		Sustainable stabilization for high quality wines	290	1100	Verek
FILTROSTABIL POUDRE		Sustainable stabilization for high quality wines			Verek
DUOGOM MAX		Stabilizes and provides roundness	200	1100	Seyal and Verek
GOMME VEREK BIO		Sustainable stabilization for high quality wines			Verek
GOMIXEL		Provides roundness	200	1100	Seyal

NAME	COLOR STABILITY	ROUNDNESS IMPACT	TARTARIC STABILITY AND IRON CASSE
SUPERNEOSTABIL	❜	❜	❜
SUPERFILTROSTABIL	❜❜	❜	❜
FILTROSTABIL	❜❜❜	❜	❜
FILTROSTABIL POUDRE	❜❜❜	❜	❜
DUOGOM MAX	❜❜	❜❜	❜
GOMME VEREK BIO	❜❜❜	❜	❜
GOMIXEL		❜❜❜	❜

Optimize input of arabic gum prior to bottling

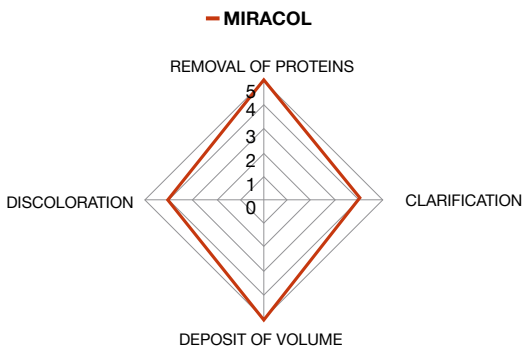


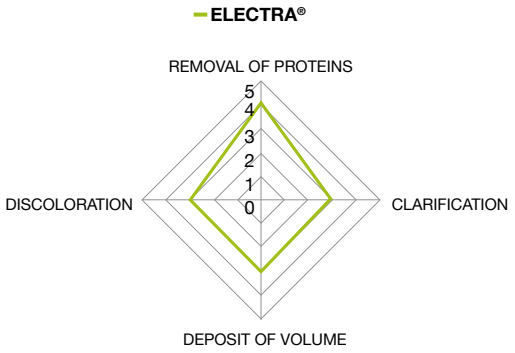
PROTEIN STABILIZATION: BENTONITE

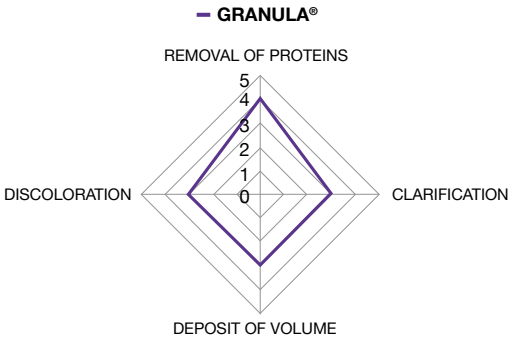
Bottling is the final step in wine-making. In that sense, wine preparation is crucial in order for the wine to be crystal clear and compeltely stable from a microbiological vantage point (avoid refermentations) and also from a colloidal vantage point (avoid tartaric, color or protein casse). For this very particular step, MARTIN VIALATTE® has developed a specific bentonite product range to meet 2 objectives:

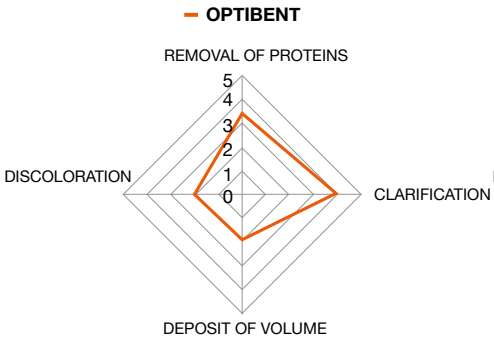
- Protein stabilization
- Clarification of wines having been subjected to protein fining

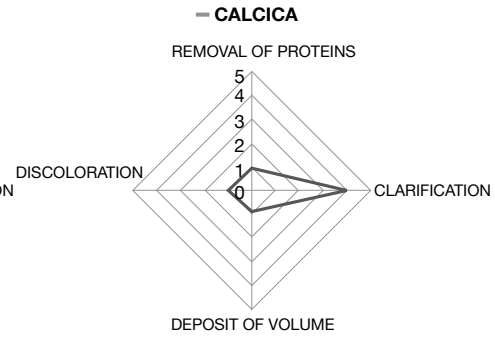
Some wine-makers look only for protein stabilization to minimize the organoleptic effects of fining with bentonite, others seek a compromise between protein stabilization and decrease treatment lees and even others look for a bentonite which ensures a good packing in their fining procedures. To respond to all these different needs MARTIN VIALATTE® has developed a bentonite product range to meet the requirements of bottlers. A summary of the properties of our bentonite product range classified on a scale of 1 to 5 with 0 corresponding to no effect and 5 to an extremely large effect are shown in the following graph.











NAME BENTONITE	ASPECT	CHARACTERISTICS	DOSAGE	PACKAGING
MIRACOL	Powder	Activated calcium bentonite. Very strong swelling capacity making bentonite very efficient with regard to unstable proteins. Heavy deposits compensated by low dosages used.	5 to 25 g/hL	1 kg, 25 kg
ELECTRA®	Powder	Activated calcium bentonite. Strong swelling capacity making bentonite very efficient with regard to unstable proteins. Medium deposits.	20 to 100 g/hL	1 kg, 5 kg, 25 kg
GRANULA®	Granulated	Activated calcium bentonite. Strong swelling capacity making bentonite very efficient with regard to unstable proteins. Medium deposits. Granulated form facilitates usage.	20 to 100 g/hL	1 kg, 25 kg
OPTIBENT	Powder	Activated calcium bentonite complex and natural calcium in order to obtain a good compromise between unstable protein elimination and volume of deposits.	20 to 100 g/hL	25 kg, 10 L
CALCICA	Powder	Natural calcium bentonite formulated specifically to obtain very low level of deposits.	20 to 150 g/hL	25 kg

Over **30 million** hectolitres of wine already processed

Antartika®

The stabilisation of a wine takes into account different factors...

RED WINES

- Colour stability
- Control of polyphenol harshness
- Market needs
- Tartaric stability
- Organoleptic balance

RED WINE

WHITE AND ROSÉ WINES

- Freshness
- Tartaric stability
- Control of polyphenol harshness
- Market needs
- Organoleptic balance

ROSÉ WINE WHITE WINE

INNOVATION

ANTARTIKA® is a preparation based on a novel biopolymer (polyamino acid) authorised by the OIV (resolution Oeno 543/201) and on a plant polysaccharide. It is a protective colloid that acts both on the formation of crystals and on the growth of microcrystals of potassium bitartrate present in the wine. It not only inhibits the formation of potassium tartrate salts and blocks their growth, but also contributes to the stability of the colour of red wines while giving it smoother body.

WHAT ARE THE GOALS?

The primary purpose of **ANTARTIKA®** is to offer a sustainable alternative to additive and subtractive techniques for unstable to very unstable wines. **ANTARTIKA®** prevents tartrate precipitation with reliable, long-lasting results.
It preserves organoleptic characteristics and is resistant to high temperatures.

LONG-LASTING TARTRATE STABILISATION

IN-LINE **STABILISATION**

PRESERVATION **OF ORGANOLEPTIC CHARACTERISTICS**

REDUCED ENVIRONMENTAL IMPACT

STABILIZING AGENTS

TARTRATE STABILISATION

POTASSIUM POLYASPARTATE

ANTARTIKA® VR

ANTARTIKA® VR is a preparation based on a novel polymer (polyamino acid) recently authorised by the OIV (resolution Oeno 543/201) and on a plant polysaccharide. It provides effective stabilisation of wines with regard to tartrate precipitation of potassium bitartrate without destabilising the colour of red wines.

Packaging: 1 L, 10 L, 20 L and 1000 L

Application rate: 5 to 20 cL/hL

VEG · DROP & GO · RED WINE

CONCENTRATED FORMULATION

ANTARTIKA® V40

ANTARTIKA® V40 is a preparation based on a novel polymer (polyamino acid) recently authorised by the OIV (resolution Oeno 543/201). It ensures stabilisation of wines with regard to tartrate precipitation of potassium bitartrate.

Packaging: 1 L, 10 L, 20 L and 1000 L

Application rate: 2.5 to 5 cL/hL

VEG · DROP & GO · ALL WINES

ANTARTIKA® DUO

ANTARTIKA® DUO is a solution based on potassium polyaspartate and gum arabic. The balance between Seyal and Verek gums is specific and specially designed for optimum organoleptic balance in red wines. It stabilizes wines against precipitation of potassium bitartrate, while providing the structure with roundness and suppleness. **ANTARTIKA® DUO** can be used on red wines ready for bottling.

Packaging: 1 L, 20 L and 1000 L

Application rate: 10 to 20 cL/hL

VEG · DROP & GO · RED WINE

ANTARTIKA® FRESH

ANTARTIKA® FRESH is a solution based on a combination of potassium polyaspartate and plant polysaccharides selected for their impact on the aromatic profile of wines. **ANTARTIKA® FRESH** stabilises wines with regard to tartrate precipitation of potassium bitartrate, and enhances their fresh, fruity character without increasing the rigidity of their tannin structure.
ANTARTIKA® FRESH has a positive impact on wines in three aspects:

- Freshness
- Fruitness
- Length

Packaging: 10 L, 20 L

Application rate: 10 to 20 cL/hL

VEG · DROP & GO · WHITE WINE · ROSÉ WINE

CELLULOSE GUMS

CRISTAB® BV

Low viscosity [20%]

CRISTAB® BV is solution of cellulose gum (CMC) of 20% natural origin. It brings together low viscosity and high concentration, ensuring effective stabilisation of wines with regard to potassium bitartrate and ease of use.

Packaging: 20 L and 909 L

Application rate: 10 cL/hL

VEG · DROP & GO · WHITE WINE · ROSÉ WINE

CRISTAB® GC

CRISTAB® GC is a cellulose gum (CMC) of natural origin in compliance with the Oenological Codex. **CRISTAB® GC** stabilizes white wine, certain rosé wine and wine base to obtain sparkling wine with regard to potassium bitartrate. Fast and efficient over time regardless of storage temperature variations, **CRISTAB® GC** acts as a colloid protector on the formation of crystals (nucleation) and on the possible growth of potassium bitartrate microcrystals found in wine. **CRISTAB® GC** has no organoleptic impact.

Packaging: 5 L, 20 L and 1000 L / 1kg

Application rate: granulated: 20 g/hL
liquid: 40 cL/hL

VEG · WHITE WINE · ROSÉ WINE

MICRO-METERING PUMP: Precision injection system

The micro-metering pump was designed for precise and simultaneous dosing of liquid additives into wine during bottling.

They may be added before or after microfiltration.

The pump makes it possible to dose up to three additives simultaneously on the same line, and to view data for the ingredients.

Find out more on page 71

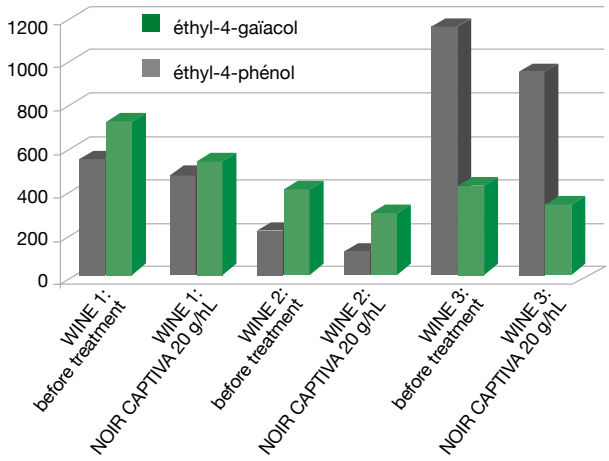
NOIR CAPTIVA

NOIR CAPTIVA is a powdered carbon of plant origin selected for the deodorisation of musts and wines. Thanks to its powerful adsorbent properties, **NOIR CAPTIVA** is especially effective with regard to certain defects in wines (Ochratoxin A, mustiness, etc).

Packaging: 5 kg

Application rate: 10 to 50 g/hL

Impact of **NOIR CAPTIVA** on phenolated tastes following contamination by *Brettanomyces* on red musts



NOIR ACTIVA MAX

Hyper activated decolorizing charcoal in granulated form

Active charcoal results from carbonizing plant matter in order to provide it with a porous structure. Pine is the raw material used for **NOIR ACTIVA MAX**. The charcoal then undergoes activation (using phosphoric acid for decolorizing charcoals) which considerably increases its specific surface area.

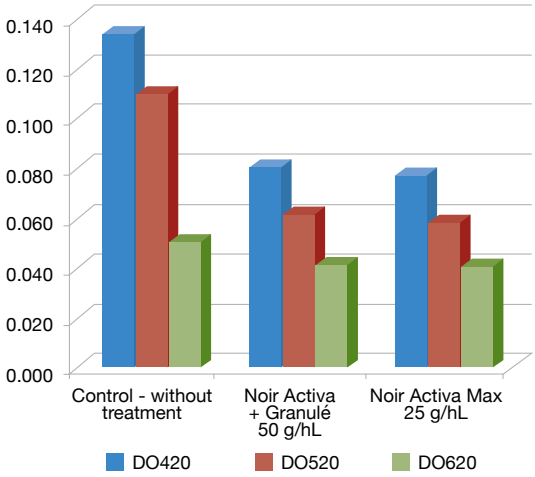
Most decolorizing charcoals have a specific surface area around 1000 m^2/g which is quite large but the specific surface area of **NOIR ACTIVA MAX** is 1800 m^2/g which makes it highly effective.

Packaging: 1 kg, 5 kg and 15 kg

Application rate: to be defined according to the importance of the staining to be removed. Consult your oenologist.

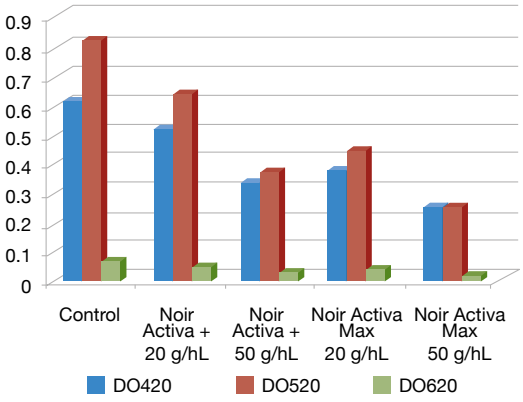
Some results

Treatment of Syrah rosé wine must from Languedoc



25 g/hL of **NOIR ACTIVA MAX** is equivalent to 50 g/hL of **NOIR ACTIVA + GRANULÉ**

Treatment of press must in fermentation



Likewise in this case, 20 g/hL of **NOIR ACTIVA MAX** is almost as effective as 50 g/hL of **NOIR ACTIVA + GRANULÉ**

STRONG POINTS
NOIR ACTIVA MAX:

- Decreases dosage used
- Good quality/price ratio
- Its granulated form makes it an easy-to-use product

SPECIFIC TREATMENTS

OENOLOGICAL CHARCOAL	APPLICATION	PACKAGING
NOIR ACTIVA MAX	Hyper activated decolorizing charcoal in granulated form	1 kg · 5 kg · 15 kg
NOIR ACTIVA + GRANULÉ	Decolorizing oenological charcoal Treatment against oxidation of musts Remove stains from musts and white wine	1 kg · 5 kg
NOIR ACTIVA + POUDRE		15 kg
NOIR ACTIVA + LIQUIDE (DROP & GO)		20 L · 1000 L
NOIR CAPTIVA	Desodorizing and decontaminating of musts and white wines	5 kg

PVPP	APPLICATION	PACKAGING
PVPP	Softening of red wines, preventive and curative treatment of oxidation in white wines	1 kg · 5 kg · 20 kg
PVPP GRANULÉE	Softening of red wines, preventive and curative treatment of oxidation in white wines	25 kg

OTHERS	APPLICATION	PACKAGING
ACIDE CITRIQUE	Citric acid monohydrate Stabilisation of wines	1 kg · 5 kg · 25 kg
ACIDE METATARTRIQUE V40	Metatartaric acid index 40: Prevention of potassium bitartrate cristallisation	1 kg · 25 kg
BITARTRATE DE K	Cream of tartar to help prevent tartar precipitation during chilling	5 kg · 25 kg
CITRATE DE CUIVRE 2%	Prevention and treatment of reduction tastes	1 kg
ACIDE FUMARIQUE	Fumaric acid. Organic acid used as a control tool for malolactic fermentations	5 kg · 25 kg

ACIDITY CORRECTORS

NAME	APPLICATION	APPLICATION RATE	PACKAGING
ACIDE LACTIQUE	L lactic acid Regulated acidification Liquid formula	Depending on the acidification required	5 kg · 25 kg
ACIDE MALIQUE	DL-malic acid Regulated acidification		1 kg · 5 kg · 25 kg
ACIDE TARTRIQUE	L (+) tartaric acid Regulated acidification		1 kg · 5 kg · 25 kg
BICARBONATE DE K	Deacidification of wines (see regulations)	Depending on the deacidification required	1 kg · 25 kg
CARBONATE DE CALCIUM	Desacidification of musts and wines	Depending on the deacidification required	1 kg · 25 kg
DESACID	Deacidifier allowing the implementation of the double-salt method	Specific protocol	10 kg

COMMERCIAL NAME	APPLICATION	DOSAGE	PACKAGING
BAKTOL® P	Pure potassium metabisulphite Anti-septic - Anti-oxidant	Depending on desired sulphiting	1 kg 25 kg

BAKTOL®	Potassium bisulphite solution Antiseptic - Antioxidant - Antioxidase					
CONCENTRATION g/L	**Application rate**	**1 liter**	**5 liters**	**10 liters**	**20 liters**	**1 000 liters**
50	Depending on desired sulphiting		✓	✓		
80					✓	✓
100		✓	✓	✓	✓	✓
150		✓	✓	✓	✓	✓
180				✓	✓	✓
200				✓		✓

SULFOSSOL®	Ammonium bisulphite solution Sulphiting of musts activation of fermentations						
CONCENTRATION g/L	**Application rate**	**1 liter**	**5 liters**	**10 liters**	**20 liters**	**120 liters**	**1 000 liters**
50	Depending on desired sulphiting		✓	✓			
100				✓	✓	✓	✓
150		✓	✓	✓			✓
200		✓	✓	✓	✓		✓
400			✓		✓		✓
600					✓		✓

PRESERVATIVES

COMMERCIAL NAME	APPLICATION	DOSAGE	PACKAGING
ACIDE ASCORBIQUE	L (+) ascorbic acid Anti-oxidant	On grapes: 2 to 5 g/100 kg On wine: 10 g/hL At disgorging: 6 to 8 g for 100 bottles	500 g · 1 kg · 5 kg · 25 kg
BACTOLYSE LYSOZYME	Pure lysozyme preparation	10 to 50 g/hL	500 g
BAKTOSSOL 225	Potassium and ammonium bisulphite Antiseptic - Cleaning barrels	Depending on desired sulphiting	10 L
EFFERBAKTOL 2 AND 5 GRANULES	Potassium metabisulphite effervescent granules at dosages of 2 g of SO_2 pure dosages of 5 g of pure SO_2		40 sachets/box 25 sachets/box
EFFERBAKTOL 50 GRANULES	Potassium metabisulphite effervescent granules at dosages of 50 g of pure SO_2 / sachet		125 g
EFFERBAKTOL 100 GRANULES	Potassium metabisulphite effervescent granules at dosages of 100 g of pure SO_2 / sachet		250 g
EFFERBAKTOL 125 GRANULES	Effervescent granules of potassium metabisulfite, doses of 125 g of pure SO_2 / sachet		300 g
EFFERBAKTOL 400 GRANULES	Potassium metabisulphite effervescent granules at dosages of 400 g of pure SO_2 / sachet		1 kg
SOLUTION SULFUREUSE 6%	6% sulphur dioxide solution for sulphiting musts and wines	Depending on the desired sulphiting. 1 cL of 6% SOLUTION SULFUREUSE provides 0.6 g of pure SO_2	10 L
SORBATE DE POTASSIUM	Potassium sorbate Avoid re-fermentations of wines containing sugar, prevent formation of «flowers»	20 to 26 g/hL	1 kg · 25 kg
SULFISCORBATE POUDRE	Potassium metabisulphite / ascorbic acid	On grapes: 2 to 5 g/100 kg On wine: 10 g/hL At disgorging: 6 to 8 g for 100 bottles	500 g

DYNAMIC INFUSER

Faster, more precise and more economical management of your wood chip addition!

Vinification and Ageing



Advantages of the infusion system

Easier to use

- The pilot tank can be filled and emptied from the outside. There is no need to install the infusion nets inside the wine tank to be treated
- Thanks to the homogenising propellers, the emptying system promotes the exit of the previously extracted alternatives

Better use of alternatives

- Management of wood extraction kinetics in batch or continuous mode
- The homogenisation system enables more efficient and effective extraction of alternatives

The possibility of managing extraction kinetics

- The management of the wine recirculation speed allows you to speed up or slow down the extraction kinetics
- The creation of pause and work cycles for the pump and the homogenisation system allows you to control the processes
- Preparation of highly concentrated wines

Reduction of oxidation phenomena

- The possibility of using inert gases (N_2/CO_2) promotes the elimination of air
- The system of inerting while automatically filling the tank also limits air contact with the wine

Fully automatic cycles

Programming all the control parameters, on a weekly or monthly basis, makes it possible to establish fully automated extraction processes that make treatment repeatable and place it under the user's control

Management of oxygen addition

- The on-board oxygenation unit facilitates control of the polymerisation and integration processes of the mixtures extracted from the wood
- Addition during a slow recirculation phase enables better homogenisation and the optimum transfer of oxygen into the tank during treatment

The **Dynamic Infuser** system was created to improve the extraction of alternative products while ageing wines.

In fact, with traditional use the diffusion of wood compounds is not optimal.

Thanks to this system's automated mixing and pumping over, contact times are precisely and dynamically controlled to obtain a targeted organoleptic profile.

OENOLOGICAL EQUIPMENT

A response to the oxygen needs of each wine



Being equipped with an OENO2 system enables you to

- **Activate** the biomass and ensure regular alcoholic fermentation.
- **Prevent** reduction phenomena.
- **Stabilise** the colour and soften the tannins by erasing grassy notes,
- **Optimise** the aromatic expression and control ageing on lees.

The relationship between wine and oxygen is perhaps one of the most hotly debated issues in modern vinification. During the different phases of winemaking, the wine's need for oxygen varies.

OENO2 enables us to adapt precisely to the wine's needs by diffusing the quantity of oxygen that is necessary at each stage of the production process.

OENO2 macro- and micro-oxygenation promote the wine's organoleptic balance and stability over time.

Special features

The OENO2 system differs from other systems available on the market, in that it does not use a dosing chamber (mechanical system). Instead, it uses a flow meter and pressure sensors that measure gas flow in real time. **The operation of the dosing instrument is no longer mechanical but electronic, with a microprocessor and specific software that allow continuous calculations to be performed.** Consequently, the changes in flow rate necessary to maintain the volume of oxygen initially required are carried out precisely, with a constant diffusion of oxygen.

Which OENO2 to use?

In order to meet all your requirements, it is possible to choose among the following models:

MODEL WITH 1 OR 2 OUTLETS



These models can be equipped with additional measuring elements.



TOUCH SCREEN MODEL WITH 5, 10, 20 OR 30 OUTLETS



Low dosage with micro-oxygenation



High dosage with macro-oxygenation

Dosing modalities and quality

Customised dosage: Dosage used mainly during alcoholic fermentation of white and red wine, or for the specific treatment of reduction (mg/L added during a programmable period).

Macro-Oxygenation Dose: Specific dosage for the treatment of red wine at the end of AF and before MLF to improve colour stability (mg/L for programmable treatment period).

Micro-oxygenation Dose: Treatment dosage after MLF and for the entire duration of the ageing period, to define the organoleptic profile and improve taste and aroma (mg/L/month).

OPTIONAL ACCESSORIES

PRESSURE REGULATORS



INJECTION UNIT



Length 110-130-150 cm

DIFFUSERS



Macro Fermentation Diffuser

Standard Diffusion

Barrel diffuser

This equipment is eligible for investment aid.

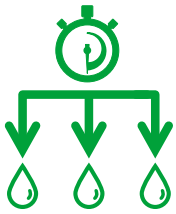
MICRO DOSING PUMP

Precision injection system!

Gum Arabic, Potassium Polyaspartate, Enzymes

Specially designed for the wine industry, the micro dosing pump allows simultaneous dosing of gum arabic or other technological aids during the bottling process, before or after microfiltration.

1



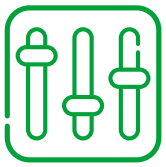
Precise, simultaneous dosing (up to 3 types of products)

2



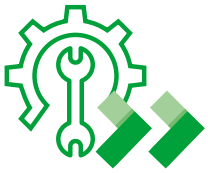
Machine is delivered calibrated and ready to use

3



Customisable manual or automatic mode

4



Fast cleaning and maintenance

ORGANIC-AUTHORISED PRODUCTS

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YEASTS SELECTIONS			
SO.COOL®	✓	✓	15
SO.THIOL®	✓	✓	15
SO.DELIGHT®	✓	✓	15
VIALATTE FERM® R26	✓	✓	16
VIALATTE FERM® W58	✓	✓	16
VIALATTE FERM® HD18	✓	✓	16
VIALATTE FERM® W12	✓	✓	18
VIALATTE FERM® W28	✓	✓	18
VIALATTE FERM® R71	✓	✓	18
VIALATTE FERM® R82	✓	✓	18
VIALATTE FERM® R96	✓	✓	18
VIALATTE FERM® R100	✓	✓	18
SO.FLAVOUR®	✓	✓	18
SO.FRUITY	✓	✓	18
SO.CLASSIC CE	✓	✓	18
SO.CLASSIC BY	✓	✓	18
NEVEA™	✓	✓	20
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VITILEVURE™ PRODUCT RANGE			
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VITILEVURE SAUVIGNON™	✓	✓	21
VITILEVURE 58W3 YSEO™	✓	✓	21
VITILEVURE ALBAFLOR YSEO™	✓	✓	21
VITILEVURE ELIXIR YSEO™	✓	✓	21
VITILEVURE TONIC YSEO™	✓	✓	21
VITILEVURE LB ROSE™	✓	✓	21
VITILEVURE 3001 YSEO™	✓	✓	21
VITILEVURE CSM SEO™	✓	✓	21
VITILEVURE GY YSEO™	✓	✓	21
VITILEVURE SENSATION™	✓	✓	21
VITILEVURE SYRAH YSEO™	✓	✓	21
VITILEVURE GRENACHE™	✓	✓	21
VITILEVURE AZUR YSEO™	✓	✓	21
VITILEVURE MT YSEO™	✓	✓	21
VITILEVURE LB ROUGE™	✓	✓	21
VITILEVURE B+C™	✓	✓	21
VITILEVURE KD™	✓	✓	21
VITILEVURE QUARTZ™	✓	✓	21
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NUTRIMUST® B+	✓	✓	24
NUTRICELL® INITIAL	✓		25
NUTRICELL® AA	✓	✓	25
NUTRICELL® FULLAROM	✓		25
NUTRICELL® START	✓		25
NUTRICELL® FINISH	✓	✓	26
NUTRICELL® MIDFERM	✓		26
THIAMINE	✓		28
PHOSPHATE DIAMMONIQUE	✓		28
NUTRIMENT P	✓		28
VITIAMINE	✓		28
ECORCES DE LEVURES	✓	✓	28
ACTIFERM OR	✓	✓	28
YEAST PRODUCTS			
NEO® CRISPY	✓	✓	30
NEO® LEES	✓	✓	30
NEO® NATURA	✓	✓	30
NEO® SWEET	✓	✓	30
NEO®$_2$ XC®	✓	✓	30
OPEN PURE FRAÎCHEUR®	✓	✓	30
OPEN PURE	✓	✓	30
FINING OF MUSTS			
KTS® FLOT	✓		33
PROVGREEN® PURE MUST	✓	✓	34
PROVGREEN® L100	✓		34
PROVGREEN® COLOR	✓	✓	34
BENTOGREEN	✓		35
CASEINE SOLUBLE	✓	✓	35
GELISOL	✓		35
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VIAZYM® MP		✓	36
VIAZYM® AROMA		✓	36
VIAZYM® CLARIF ONE	✓	✓	36
VIAZYM® CLARIF EXTREM	✓	✓	36
VIAZYM® CLARIF PLUS	✓	✓	36
VIAZYM® EXTRACT ONE		✓	36
VIAZYM® EXTRACT PREMIUM		✓	36
VIAZYM® EXTRACT		✓	36
VIAZYM® FLUX		✓	37
VIAZYM® FLOT	✓	✓	37
VIAZYM® THERMO	✓	✓	37
VIAZYM® ROUGE	✓	✓	37
VIAZYM® ELEVAGE		✓	37
BACTERIA			
REFLEX MALO® 360	✓	✓	40
REFLEX MALO® HD	✓	✓	40
REFLEX MALO® PH	✓	✓	40
VITILACTIC® STARTER BL01	✓	✓	40
VITILACTIC® H+	✓	✓	40
VITILACTIC® PRIMEUR	✓	✓	40
VITILACTIC® EXPRESSION	✓	✓	40
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VITILACTIC® F	✓	✓	41
TANNINS			
SUBLIFRESH®	✓	✓	42
SUBLISTAB®	✓	✓	42
SUBLITAN® VINIF	✓	✓	42
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VITANIL® VR	✓	✓	43
TANIGAL	✓	✓	43
TANIXEL®	✓	✓	43
SUBLIPROTECT®	✓	✓	44
SUBLI'OAK®	✓	✓	44
VITANIL® OAK	✓	✓	44
TANIRAISIN	✓	✓	44
TANIPÉPIN	✓	✓	44
VIAOAK®			
VIAOAK® NATUR	✓	✓	46
VIAOAK® FINESSE	✓	✓	46
VIAOAK® CHAUFFE LÈGERE	✓	✓	46
VIAOAK® WHITE CHOCOLATE	✓	✓	46

In accordance with current European regulations

In accordance with the NOP (National Organic Program) U.S. regulation

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VIAOAK® HIGH SWEET	✓	✓	47
VIAOAK® HIGH MOKA	✓	✓	47
VIAOAK® F 500	✓	✓	47
VIAOAK® CUBE INTENSO	✓	✓	48
VIAOAK® CHIPS INTENSO	✓	✓	48
VIAOAK® STAVE 27 INTENSO	✓	✓	48
VIAOAK® KIT NEWLIFE INTENSO	✓	✓	48
VIAOAK® DELICE	✓	✓	48
VIAOAK® BLANC COMPLEX	✓	✓	50
VIAOAK® BLANC VARIETAL	✓	✓	50
VIAOAK® ROSE FRESH	✓	✓	50
VIAOAK® BOUQUET	✓	✓	50
VIAOAK® ROUGE FRUITÉ	✓	✓	50
SIMILIOAK®			
SIMILOAK®	✓	✓	52
SIMILOAK® WHITE	✓	✓	52
SIMILOAK® TOASTED	✓	✓	52
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PROVGREEN® PURE WINE	✓	✓	55
GÉLISOL®	✓		55
CRISTALINE®	✓		56
SILISOL®		✓	56
ALBUMINOCOL®	✓		56
GELATINE LIQUIDE	✓		56
AQUACOL	✓		56
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STABILIZING AGENTS			
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SUPERNEOSTABIL	✓	✓	60
FILTROSTABIL	✓	✓	60
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GOMME VEREK BIO	✓	✓	60
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OPTIBENT	✓		62
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SPECIFIC TREATMENTS			
NOIR CAPTIVA	✓	✓	65
NOIR ACTIVA MAX	✓	✓	65
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BITARTRATE DE K	✓	✓	66
NOIR ACTIVA +	✓	✓	66
NOIR ACTIVA + POUDRE	✓	✓	66
NOIR ACTIVA + GRANULÉ	✓	✓	66
NOIR ACTIVA + LIQUIDE	✓		66
ACIDE CITRIQUE	✓	✓	66
CITRATE DE CUIVRE 2%	✓		66
ACIDITY CORRECTORS			
ACIDE LACTIQUE	✓		66
ACIDE TARTRIQUE	✓	✓	66
CARBONATE DE CALCIUM	✓	✓	66
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SOLUTION SULFUREUSE 6%	✓	✓	68
KOSHER PRODUCTS			
BAKTOL® POUDRE	✓		74
ACIDE METATARTRIQUE V40	✓		74
BENTONITES : CALCICA	✓	✓	74
BENTONITES : ELECTRA®	✓		74
BENTONITES : GRANULA®	✓		74
FILTROSTABIL POUDRE	✓	✓	74
TANIGAL	✓	✓	74
TANIXEL® GRANULÉ	✓	✓	74
VIAZYM® CLARIF PLUS	✓	✓	74
GAMME VITILEVURE™	✓	✓	74
NOIR ACTIVA + POUDRE	✓	✓	74

In accordance with current European regulations

In accordance with the NOP (National Organic Program) U.S. regulation

To find the list of products authorised under the rules of organic vinification (EU organic wine regulation, NOP(USA)) on the site www.martinvialatte.com

The authorization of these products in organic wines is subject to the applications and doses described in the regulations in force for oenological practices.

For more information, consult your oenologist.

The information contained above corresponds to the current state of our knowledge. They are given without commitment or guarantee insofar as the conditions of use are outside of our control. They do not exempt the user from observing the legislation and safety data in force.

KOSHER PRODUCTS

Some products in the MARTIN VIALATTE®
range can be certified as KOSHER depending on the production batch.
Our Quality department will be able to inform you about the availability of such products.

PRODUCTS	PACKAGING
ACIDE METATARTRIQUE V40	500 g, 1 kg, 25 kg
NOIR ACTIVA + POUDRE	15 kg
BAKTOL® POUDRE	1 kg, 25 kg
BENTONITES : CALCICA	25 kg
BENTONITES : ELECTRA®, GRANULA®	25 kg
FILTROSTABIL POUDRE	25 kg
TANIGAL	25 kg
TANIXEL® GRANULÉ	12,5 kg
VIAZYM® CLARIF PLUS	100 mL
VITILEVURE™ RANGE	500 g

The availability of KOSHER products may vary depending on our supplies.

ISO 22000 CERTIFICATION

MARTIN VIALATTE® has for many years followed a quality approach based on recognised standards. After being certified ISO 9001 in 1999, a quality management system, **MARTIN VIALATTE®** decided in 2009 to step up to ISO 22000, a food safety management system in the food chain. **MARTIN VIALATTE®**'s goal was to better meet its customers' expectations with regard to food safety, by demonstrating its control of potential hazards and by permanently providing safe, satisfactory products. As a result, production, packaging and storage of **MARTIN VIALATTE®** oenological products are now certified ISO 22000.

QUALITY - SAFETY - ENVIRONMENT AT THE HEART OF OUR COMMITMENT

A genuinely proactive policy drives our strong commitment:

- renewal of our **ISO 22000 certification** since it was first obtained in 2009
- achievement of Organic certification by **ECOCERT** for our organic products
- up-to-date investment in production, logistics and IT to optimise conditions of hygiene, preservation and traceability

OUR TEAMS' TRAINING AND INFORMATION

All the men and women who make up our teams, and especially those working in production, are trained in strict rules of hygiene. In line with **ISO 22000** requirements, we provide them with information about any safety issues that may arise.

Our system is also regularly assessed and updated with the collaboration and involvement of all our staff.

TOTAL TRACEABILITY

MARTIN VIALATTE® oenological products are managed with total traceability, made possible by batch numbering of fi nished products and raw materials, and by the power of our ERP software package with regard to traceability. The batch number shown on each product enables indepth traceability of the entire process: the raw materials used for production, suppliers, production conditions, transit warehouses, etc. Batch numbering of raw materials also enables the traceability of products manufactured from them to be controlled, right down to the end customer.

afaq
ISO 22000
Sécurité des aliments
AFNOR CERTIFICATION
Certification pour la production, le conditionnement et le stockage des produits oenologiques

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