

reduleSS®

Sulfur Defect Management

REDULESS® is a unique yeast-derived product, formulated to reduce sulphur off-aromas and improve overall wine quality.

Sulphur off-aromas are a common defect, which can be very difficult to remove or mask in wine. Sulphur off-aromas can be the result of both biological and non-biological factors, and they commonly diminish the fruit and contribute to aggressive mouthfeel sensations.

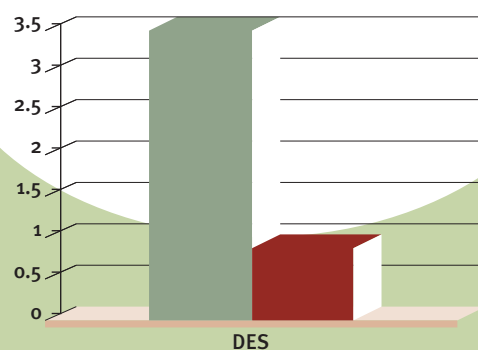
Application

REDULESS® was developed for red and white wines, to:

- Reduce H₂S, DMS, DES, mercaptan and other sulphur-related defects in wine
- Increase the overall quality of the wines – more mouthfeel, fewer phenol-related off-flavours

Results in Red Wines

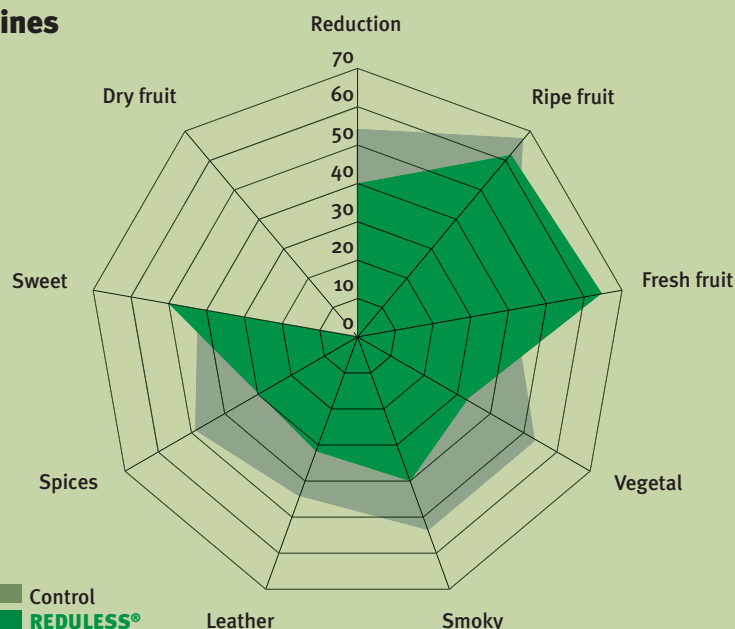
Diethylsulfide (DES) concentration in µg/L in wine before and after application of REDULESS®.



Country	Spain
Area	Rioja
Vintage	2006
Grape variety	Tempranillo
Winemaking style	Carbonic maceration

Results in Red Wines

Sensory profile of Tempranillo wine (professional panel) before and after application of REDULESS®.

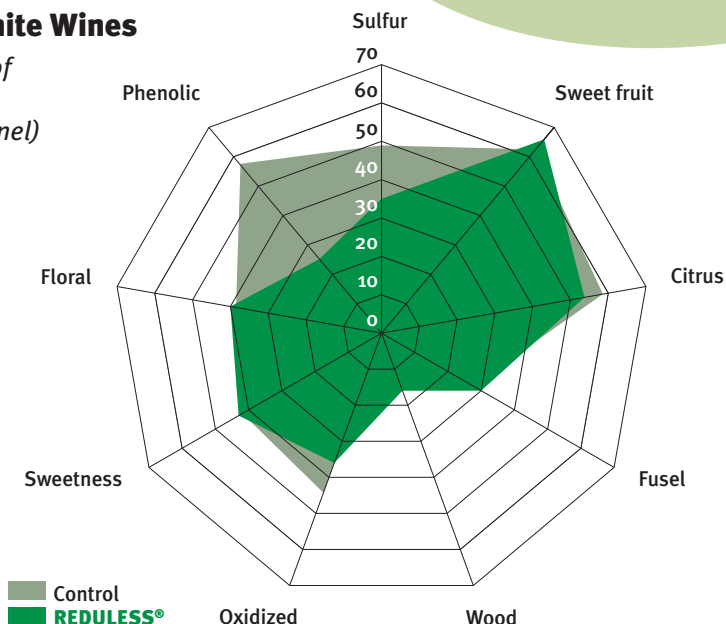


LALLEMAND



Results in White Wines

Sensory profile of Viura wine (professional panel) before and after application of REDULESS®.



Instructions for Use

Recommended dosage: 10-15 g/hL depending on the severity of the sulphur defect in the wine (~ one 2.5 kg bag for 150 hL).

- Blend product with water (2.5 kg REDULESS® for 25 L water) and immediately add to tank. If prepared in advance, re-suspend product prior to addition to fermentor.
- Mix gently for good contact with wine.
- Contact time: 72 hours after homogenization.
- Rack off or filter when treatment is complete.
- Maximum potential copper contribution when used according to recommendation is 0.02 ppm.

Packaging

Packaged in 10 kg (4 x 2.5 kg) bags.

Storage

Store at room temperature, away from direct sunlight and strong odours. This product can be stored up to four years from production date.

Specifications

Composition: Yeast hulls, bentonite.

Appearance: Beige colour.

Odour: Typical yeast smell.

Produced by

LALLEMAND

www.lallemmandwine.us

Distributor



Healdsburg and Petaluma, California • 707 765-6666

950 Brock Road South, Unit 1 • Pickering, ON • Canada • LIW 2A1 • 905 839-9463

www.scottlab.com • info@scottlab.com

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.

Aug 09