



FYNEO
FINING OF WINES



Innovative alternative for fining white, rosé and red wines.
Yeast protein extract: contains no compounds tested as allergenic.

→ OENOLOGICAL APPLICATIONS

Wine's life is intimately linked to that of yeast. Today, yeast extends its benefits to the process of fining wines, using an agent that is both profoundly innovative and respectful of natural oenology.

FYNEO™, a yeast protein extract, is the outcome of several years of research, in collaboration with Richard Marchal (Laboratory of Oenology and Applied Chemistry – University of Reims Champagne-Ardenne), both in terms of application production processes. The proteins extracted are highly concentrated concentration and high molecular weight (>15 KDa), giving them excellent fining properties.

FYNEO™ is a top-grade clarifier facilitating rapid sedimentation.

FYNEO™ refines wines by eliminating harsh and bitter back palate notes, while preserving aromatic profile.

FYNEO™ also contributes to the protein stability of wines and can help reduce the doses of bentonite used to achieve this.

→ INSTRUCTIONS FOR USE

Perfectly disperse **FYNEO™** in 10 times its weight in water. Immediately add the preparation to the volume of wine to be treated. Thoroughly homogenize the tank with a pumping over. Rack off after sedimentation.

In white wines, it is advisable to add oenological tannins as a fining agent in order to flocculate more quickly.

Never prepare the formulation directly in the wine. Do not leave the preparation to stand once it has been dissolved.

→ DOSE RATE

- For white and rosé wine: 2 to 15 g/hL
- For red wine: 5 to 30 g/hL

We recommend you carry out a prior test in a laboratory.

Maximum legal dosage of 30 g/hL for musts and white or rosé wines and 60 g/hL for red wines.

→ PACKAGING AND STORAGE

- 500 g, 1 kg and 10 kg

To be stored in a dry, free of odours place at temperatures between 10 and 25°C, away from air and light.

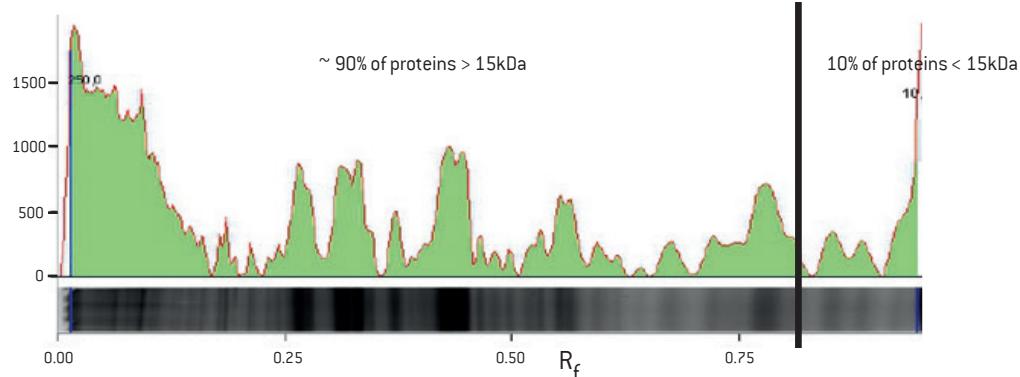
Once prepared, the solution must be used within the day.



CHARACTERISTICS

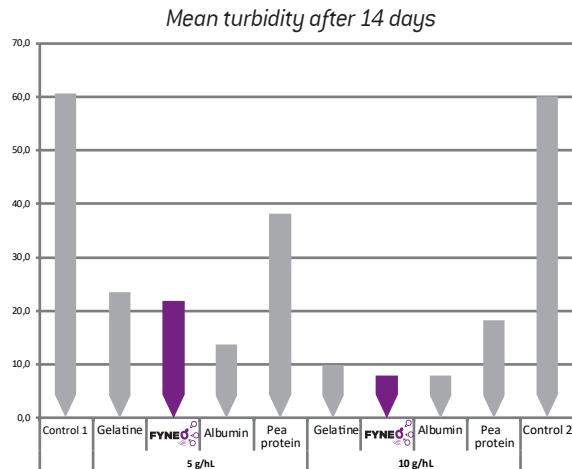
Protein yeast extracts have molecular weights and specific charges for excellent flocculation with colloidal matter in wine in order to clarify and stabilize it. The International Oenological Codex specifies the following characteristics: protein yeast extracts must have a minimum protein content of 50% of dry weight and 50% of these proteins must have a molecular weight superior to 15 kDa. The following densitogram shows that **FYNEO™** totally fulfils these specifications since 90% of proteins have a molecular weight over 15 kDa.

Densitogram corresponding to SDS-PAGE / silver-staining electrophoresis



EXPERIMENTAL RESULTS

Fining a red wine (merlot) from a thermovinification process (Languedoc Roussillon).



Turbidity analysis (in NTU) after fining for 14 days at ambient temperature in a laboratory.

The experiment shows that protein yeast extracts enable clarification which is superior or equal to traditional finings.

Sensory analysis after fining for 14 days at ambient temperature in a laboratory (blind tasting with 6 expert panellists).

Protein yeast extracts refine wines by reducing astringency and bitterness, while preserving aromatic qualities.

