



Stimula

Chardonnay

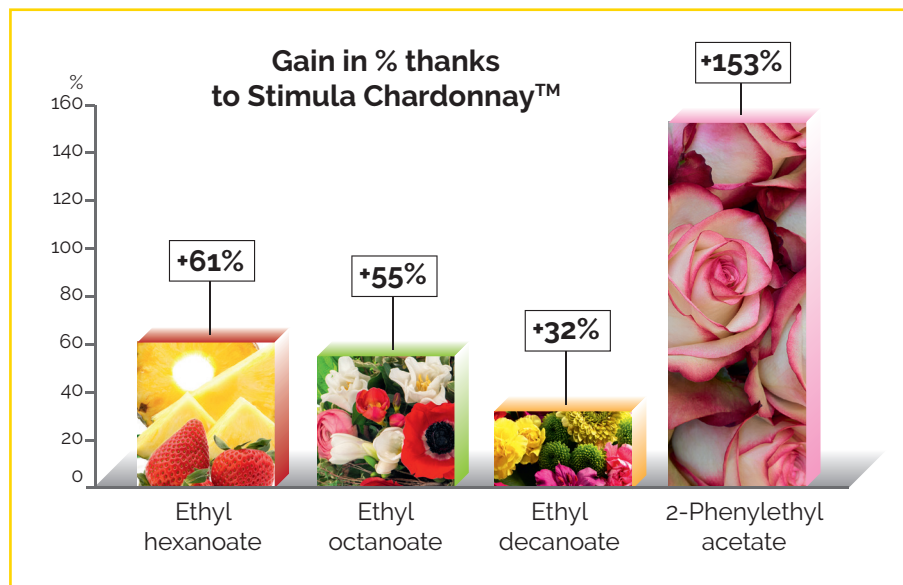
Description

Stimula™ is a new range of 100% yeast autolysate products formulated to supply the optimal levels of aminoacids, sterols, vitamins and minerals known to optimize the aromatic yeast metabolism.

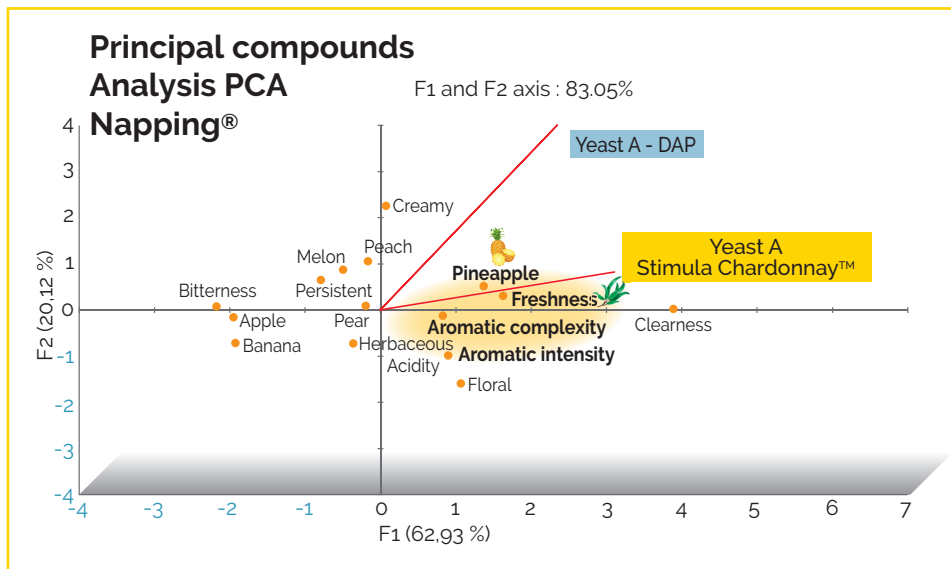
Stimula Chardonnay™ is an organic nutrient particularly rich in biotin, B6 vitamins and in Magnesium and Zinc which optimize the volatile ester biosynthesis by the yeast.

Thanks to our knowledge of the yeast metabolism and with recent results with our research partners, we have defined the optimal moment to add **Stimula Chardonnay™**. It was demonstrated that the yeast switch from a primary growth metabolism to a secondary aromatic metabolism of ester biosynthesis at the end of the growth phase. Thus adding **Stimula Chardonnay™** at this moment will enhance this metabolism switch and optimize the biosynthesis of aroma compounds and support the bioconversions of precursors to volatile esters until the end of fermentation.

Application and results



Comparative trial on a chardonnay wine (Spain, 2016) DAP vs Stimula Chardonnay both added at 40 g/hL at the first 1/3 of alcoholic fermentation. The bars represent the gain in % for each compound using **Stimula Chardonnay™** versus DAP (values are above the perception threshold).



Comparative trial on a chardonnay wine 2016 (La Mancha, Spain) DAP vs **Stimula Chardonnay™** both added at 40 g/hL at the first 1/3 of alcoholic fermentation. The figure represent the principal compounds analysis (PCA) after a professional sensorial analysis (IRIAF, Spain) using the method of Napping®.

Dosage and instructions for use

- **Stimula Chardonnay™** is an organic nutrient supplying highly available amino-acids, peptides, vitamins and minerals.
- Recommended dosage is 40 g/hL added at 1/3 of AF (40 g/hL brings 48 mg/L of YAN equivalent to inorganic sources).
- **Stimula Chardonnay™** should be suspended with water (1 kg **Stimula Chardonnay™** in 10 L water) and added immediately to the tank. If prepared in advance, re-suspend the product prior to its addition to the fermenter.

Must YAN	Start of AF	1/3 rd way thru AF
> 200 mg/L		Stimula Chardonnay™ 40 g/hL
125-200 mg/L	FERMAID O™ 10-20 g/hL	Stimula Chardonnay™ 40 g/hL
< 125 mg/L	FERMAID E™ / FERMAID E BLANC™ 10-20 g/hL	Stimula Chardonnay™ 40 g/hL

YAN : Yeast Assimilable Nitrogen

Packaging and storage

- 10 kg (10 x 1 kg bags) and 10 kg box.
- Store in a cool dry place.
- Shelf-life at the recommended storage temperature is 4 years from production time.

OYA™ Process

Optimised Yeast Autolysate

OYA™ (Optimised Yeast Autolysate): Process to breakdown the full yeast cell enabling the release of all the intracellular components such as amino acids, vitamins, minerals and sterols.

DISTRIBUTED BY:

Stimula
Chardonnay

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August 2015