



POWERLEES® LIFE

Yeast-derived formulation rich in reducing compounds (including glutathione) to conserve and refresh wines during ageing.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In accordance with the current EU regulation n° 2019/934.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

POWERLEES® LIFE is a formulation based 100% on inactivated yeasts rich in reducing compounds. An R&D programme to study alternatives to SO₂ for the protection of wines during ageing allowed validation of a specific formulation for the preservation of wines from premature oxidation phenomena.

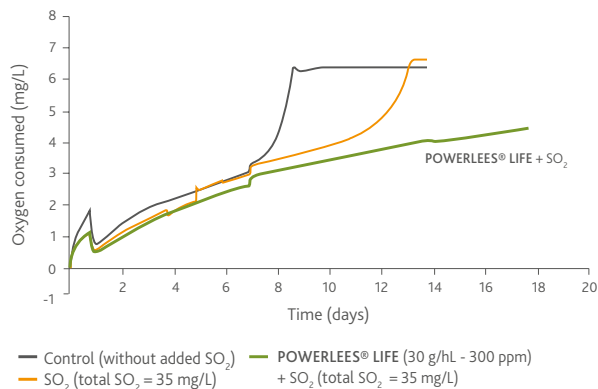
With its unique composition, **POWERLEES® LIFE**:

- Protects wines from oxidation during ageing, with or without added sulphites.
- Slows down oxygen consumption.
- Refreshes the aromatic potential of already oxidised wines.
- Prevents premature ageing of wines.

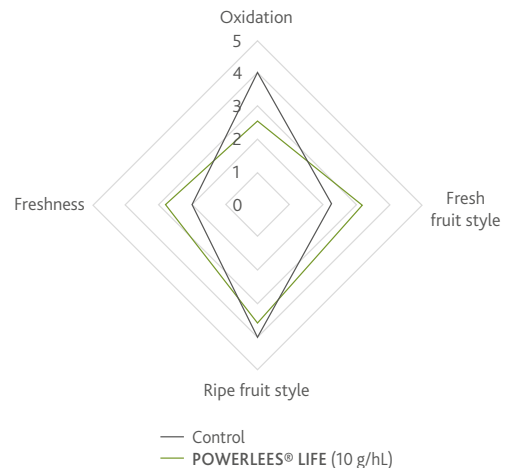
With its effective action against oxidation, **POWERLEES® LIFE** contributes to a wine's ageing potential.

EXPERIMENTAL RESULTS

- Oxygen consumption kinetics in a white wine without added sulphites exposed to an O₂ addition of 8 mg/L



- Sensory profile of a Cabernet Sauvignon wine with and without **POWERLEES® LIFE** at 10 g/hL after 1 year's ageing.

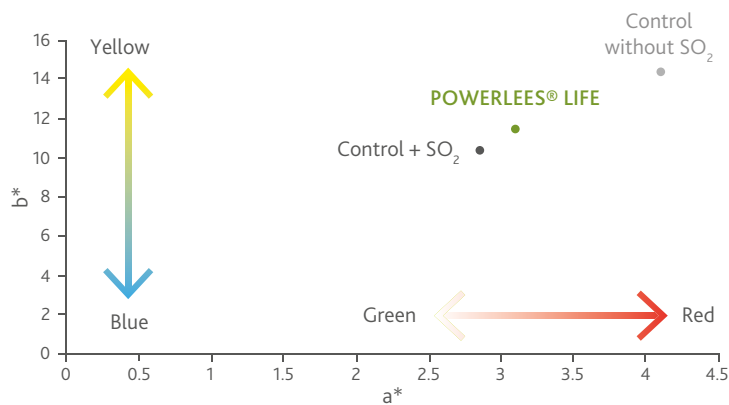


POWERLEES® LIFE slows down oxygen consumption in the wine and reinforces the protection offered by SO₂ when used in combination.

POWERLEES® LIFE clearly reduces the oxidised character of the wine, adds freshness and results in a more intense, fresh, fruity style.

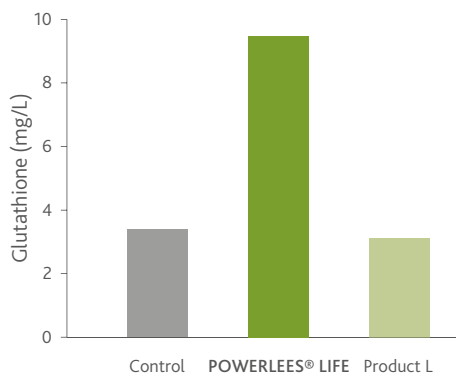


- Colour change in a white wine saturated in oxygen at 8 mg/L. Measurement after consumption of the O₂ for the 3 treatments: control sulphited at 35 mg/L SO₂; Control without added sulphite; **POWERLEES® LIFE** at 30 g/hL.à 30 g/hL.



*The unsulphited control is a significantly deeper yellow / red while the sulphited wine and that treated with POWERLEES Life remain close to the colour of the control.
Reference: CIELab.*

- Concentrations in GSH for the different treatments: control, wine treated with **POWERLEES® LIFE** or product L (formulation for similar application) at 30 g/hL.



Analysis after consumption of 4 mg/L dissolved O₂ by the wine. POWERLEES® LIFE releases glutathione in the wine and preserves the glutathione initially present.

PHYSICAL CHARACTERISTICS

Aspect powder Colour beige

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity (%) < 7	<i>E. coli</i> (/25 g) none
Insoluble part (%) > 60	<i>Salmonella</i> (/25 g) none
Viable yeast (CFU/g) < 10 ²	Lead (ppm) < 2
Mould (CFU/g) < 10 ³	Arsenic (ppm) < 3
Lactic acid bacteria (CFU/g) < 10 ³	Mercury (ppm) < 1
Acetic acid bacteria (CFU/g) < 10 ³	Cadmium (ppm) < 1
Coliforms (CFU/g) < 10 ²	



LAFFORT
l'œnologie par nature

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- **POWERLEES® LIFE** is used in wine after fermentation. It can be added once or several times throughout ageing.
- **POWERLEES® LIFE** may be added before racking or transferring a wine, to protect the wine against the risk of oxidation during these operations.
- **POWERLEES® LIFE** is a complementary solution to SO₂ in a strategy of reducing the doses of sulphur used.

DOSAGE

- 10 - 40 g/hL (100 - 400 ppm).
 - * 10 - 30 g/hL (100 - 300 ppm) for red wine.
 - * 10 - 40 g/hL (100 - 400 ppm) for white and rosé wines.

IMPLEMENTATION

Dissolve **POWERLEES® LIFE** in 5 to 10 times its weight of water or wine before adding to the wine. Homogenise the wine after addition to ensure the required protection.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 3 years.
- Do not use opened packaging.

PACKAGING

- 1 kg bags - 10 kg boxes.
- 5 kg bags - 10 kg boxes.

