

## BIOLEES

*Yeast Derived Nutrient for the Amelioration of Wine and Must*

### **CHARACTERISTICS**

Biolees is a unique nutrient that incorporates inert yeast and was chosen for its positive effects on perceived sweetness and overall positive sensory impact. Further, when Biolees is used, it has the selective effect of eliminating specific harsh phenolics while improving the balance of treated wine. Biolees can be added during the primary fermentation or towards the close of malolactic fermentation. Biolees is a natural yeast derivative nutrient that can supply certain fermentative advantages together with significant wine quality improvement. Used alone, it should not be viewed as a substitute for DAP or other fermentation nutrients.

### **RECOMMENDED DOSAGE**

30-70 g/hL (300-700ppm) or 2.5-5.8lbs/1000 gal

### **DIRECTIONS FOR USE**

Dissolve Biolees in 10 times its volume in wine or 5 times its volume in water. Additions can be made during pump-overs or during tank agitations/mixings. Recommended contact time is two weeks. Because Biolees additions can cause increases in turbidity, a clarification at the end of contact time might be necessary.

### **BENCH TRIAL PREPARATION**

Prepare a 10% solution of Biolees by adding 10 g of Biolees to 90ml of DI water. Mix well. When mixed, bring volume up to 100 mL with DI water

#### **Bench Trial Recommendations: (Per 375 mL bottle)**

<u>Target Addition</u>	<u>lbs/1000 gal</u>	<u>ml's lab dilution per 375</u> <u>ml</u>
30 g/hL (300ppm)	2.5	1.13
40 g/hL (400ppm)	3.3	1.50
50 g/hL (500ppm)	4.1	1.87
60 g/hL (600ppm)	5.0	2.25
70 g/hL (700ppm)	5.8	2.71

### **PACKAGING and STORAGE**

Biolees is packaged in a 1kg heat-sealed bag. Biolees should be stored in a cool dry place.

*This information is herein 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.*

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