SCOTT LABORATORIES
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Reduless

Reduces sulfur defects

CHARACTERISTICS

Reduless is a new, proprietary formulation of inactivated yeast developed by Lallemand to improve the overall quality of both red and white wines. Its formulation is naturally rich in copper, making it a useful option to decrease H_2S, dimethyl sulfide and other sulfur defects. Reduless helps increase mouthfeel and can decrease phenol related defects. Grape varieties prone to negative sulfur compounds (such as Syrah, Pinot Noir, and Chardonnay) particularly benefit when treated with it. Recommended contact time is 2 to 5 days, no later than two weeks post addition.

RECOMMENDED DOSAGE

15 g/hL 1.2 lb/1000 gal

DIRECTIONS FOR USE

Dissolve Reduless in 10 times its weight in water. Add immediately to tank. If prepared in advance, re-suspend the product prior to its addition. Additions can be made during pump-overs or during tank agitations/mixings. Recommended contact time is 2 to 5 days, no later than two weeks post addition.
Maximum potential copper contribution when used according to recommendation is 0.02ppm

BENCH TRIAL PREPARATION

Prepare a 10% solution of Reduless by adding 10 g Reduless to 90ml of DI water in a 100mL volumetric flask. Mix well. Bring volume up to 100mL.

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

Target Addition	lbs/1000 gal	ml's lab dilution per 375 ml
5 g/hL (50 ppm)	0.42	0.19
10 g/hL (100ppm)	0.83	0.38
15 g/hL (150ppm)	1.2	0.57

PACKAGING and STORAGE

Reduless packaged in a 2.5kg heat-sealed bag. Reduless 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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