

REDULESS™

Reduces sulfur off-odors

DESCRIPTION

Produced with our specific SWYT™ process, REDULESS™ is a unique specific inactivated yeast with immobilized copper developed to reduce sulfur off-aromas and improve wine quality.

- REDULESS™ reduces levels of *hydrogen sulfide, diethyl sulfide, dimethyl sulfide, mercaptans* and other sulfur related off-odors in wine.
- REDULESS™ enhances overall quality and fruity character of the wine by reducing sulfur off-aromas, reducing vegetal and phenolic notes, and improving mouthfeel.
- REDULESS™ can be used on red, white, and rosé wines.



BENEFITS & RESULTS

Reduction of the compounds responsible for sulfur off-aromas without copper residues

REDULESS™ decreases compounds such as dimethyl sulfide (figure 1) or diethyl sulfide responsible for sulfur off-aromas. Unlike other copper treatments including copper citrate (figure 2) or copper sulfate, REDULESS leaves minimal residual copper in the wine due to its formulation - the copper in REDULESS is immobilized within the cell walls of the inactivated yeast.

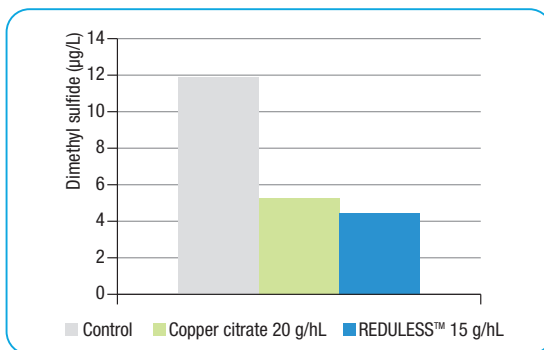


Figure 1: Dimethyl sulfide concentrations (µg/L) on control Merlot wine treated with copper citrate compared to REDULESS™

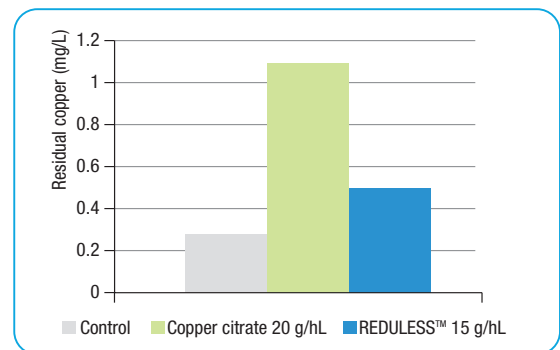


Figure 2: Residual copper (µg/L) on control Merlot wine treated with copper citrate compared to REDULESS™

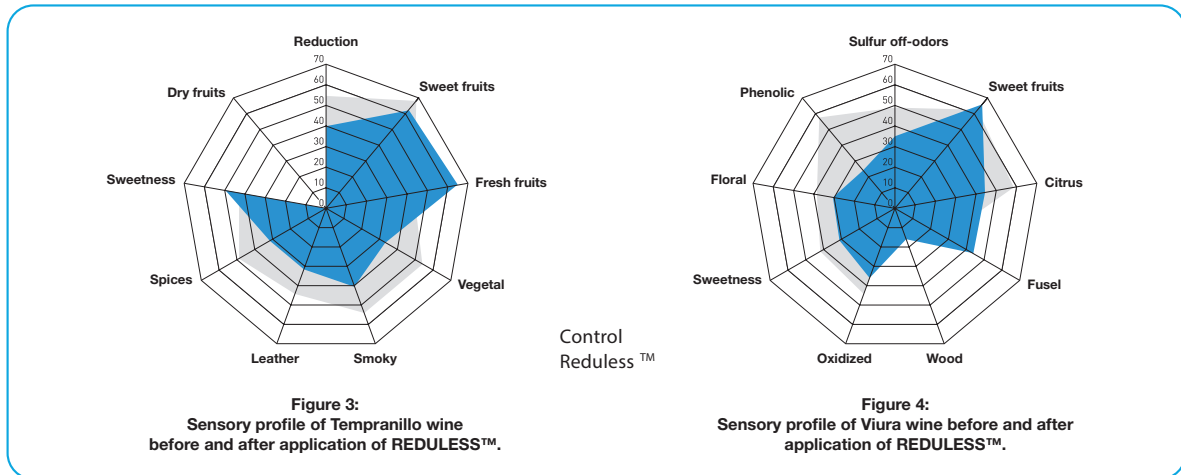
SWYT™ Process
Specific Wine Yeast Treatment process

SWYT™ (Specific Wine Yeast Treatment): A LALLEMAND specific thermic inactivation process to preserve cell wall structure to release low molecular weight compounds.



Positive impact on overall sensory quality

Figures 3 and 4 illustrate reduced perception of negative characters (vegetal, reduction, smoky, oxidized, phenolic, and sulfur) on the treated wines compared to the control.



INSTRUCTIONS FOR USE

Recommended dosage: 10-30 g/hL (0.8-2.4. lb/1000 gallon). **Bench trials recommended**

- REDULESS™ should be suspended in water (10 times its weight in water) and added immediately to the juice/wine. If prepared in advance, re-suspend the product prior to its addition to the juice/wine.
- Make sure that the product is well mixed with juice/wine.
- Contact time should be from 3 to 5 days before racking.
- REDULESS™ contains some nitrogen but is not a significant source of YAN and is not a replacement for fermentation nutrients.
- Maximum potential copper contribution when used at 30 g/hL is 0.3 ppm.



For Organic Use
OMRI (Organic Materials Review Institute) is a US national nonprofit organization that determines which input products are allowed for use in organic production and processing.

PACKAGING AND STORAGE

- 1 kg and 2.5 kg sizes.
- Store in a cool dry place.
- To be used once opened.

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. April 2022.



WINE YEASTS



WINE BACTERIA



NUTRIENTS /PROTECTORS



SPECIFIC YEAST DERIVATIVES



ENZYMES



CHITOSAN



VINEYARD SOLUTIONS



LALLEMAND OENOLOGY

Original by culture

www.lallemmandwine.com

Visionary biological solutions - Being original is key to your success. At Lallemand Oenology, we apply our passion for innovation, maximize our skill in production and share our expertise, to select and develop natural microbiological solutions. Dedicated to the individuality of your wine, we support your originality, we cultivate our own.