



**Springer Oenologie®**

TECHNICAL DATA SHEET  
OE\_L\_EN\_SPRINGCELL COLOR  
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**NUTRITION**

## Springcell Color\*

**\*For more color & smoothness**

### DESCRIPTION

Springcell Color has been specifically developed to act on the intensity and the stability of color as well as on the roundness of red wines on the long term. It contains twice more polysaccharides than basic inactivated yeast.

Springcell Color has proven its qualitative impact on primeur red wines as well as on high quality long-ageing red wines.

### PROPERTIES

#### COLOR

- **Increase of the coloring intensity** : thanks to a better composition in tannins and anthocyanins of the wine after treatment (increase of the OD520 & OD280 and of the quantity of anthocyanins)
- **Stabilization of color**: The polysaccharides help the stabilization of the tannin-anthocyanin complexes and allow the reduction of the free anthocyanins rate.

#### SAVOR

- **Significative softening of the most astringent tannins** thanks to the coating action of the polysaccharides on the green tannins (decrease of the gelatin rate)

#### NUTRITION

- **Supply of organic nitrogen during the fermentation** under the form of amino acids which are quickly assimilated by the yeast.
- **Supply of survival factors (ergosterols, fatty acids)** to guarantee the end of fermentation thanks to its composition in Springcell yeast cell walls.

### APPLICATIONS

Springcell Color is suitable for:

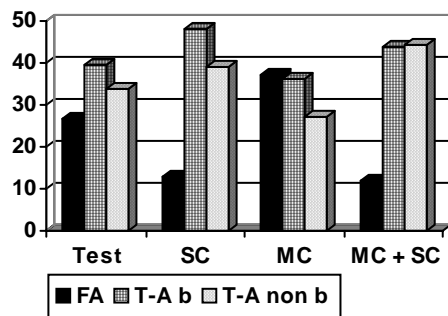
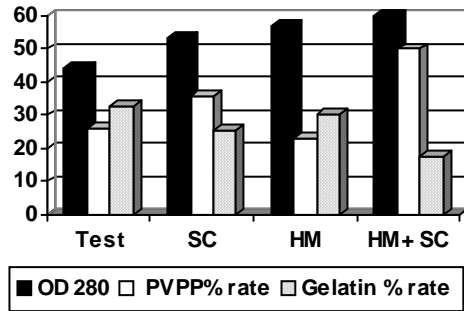
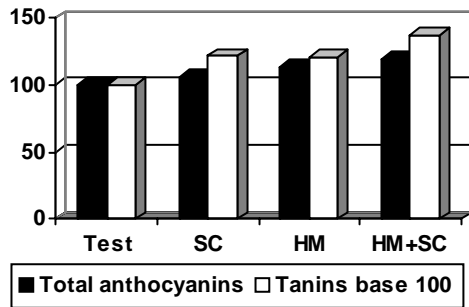
- The elaboration of intense and round red wines
- Long maceration musts or must that have undergone a too strong extraction (softening of green tannins)
- Wines processed with thermo vinifications
- Wines from highly tannic and colored cultivars
- Musts poor in anthocyanins

**FERMENTIS**

Division of S.I.Lesaffre

## STUDY RESULTS

Study of the effect of 20g/hl of Springcell Color during the first stage of fermentation on the phenolic compound composition, the stability and the astringency.



**Results**

- +35% OD520 & +22% OD 280
- +10% of total anthocyanins after treatment
- Decrease of 80% of the quantity of free anthocyanins
- Up to 50% decrease of the gelatin rate

SC: Springcell Color (20g/hl); HM: hot maceration at 40°C; FA: free anthocyanins (%); T-A b: complex tannin-anthocyanin bleached with SO<sub>2</sub> (%); T-A non b: complex tannin-anthocyanin non bleached with SO<sub>2</sub> (%)

## DOSAGE

Springcell Color must be incorporated 24 hours after the beginning of fermentation to play its nutritive role at a dosage of 20 to 30g/hl, diluted in ten times its volume of wine or water.

## COMPOSITION in g%g of product (indicative values)

Dry matter	> 94%
Total nitrogen	4-6%
Total carbohydrates	42-46%
<i>Among which polysaccharides</i>	<b>39-43%</b>
Lipids	11-15%
Mineral matters	4-8%

## PACKAGING

Box of 20 of 500g vacuum packed sachets (full box weight: 10kg)

## GUARANTEE

Because it contains yeast cell walls, **Springcell Color** is vacuum packed to avoid any organoleptic deviations due to oxidation.

Springer Oenologie guarantees an optimum storage of this product during 3 years in its original packaging at a temperature of maximum 20°C and in a dry place.

Springer Oenologie guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Springer Oenologie fermentation activators and ageing products are exclusively produced from natural yeast products. The Know-how of the Lesaffre group guarantees end users, high performing products as required by modern oenological applications.

*The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*