



**Springer Oenologie®**

**NUTRITION**

# Springarom®\*

**\* To preserve the freshness & the aromas of wines**

## DESCRIPTION

Aromatic white wines that are intended to be consumed shortly after bottling are very successful among new wine consumers for their freshness and their aromatic intensity. To preserve these characteristics, the wine maker is bound to find new solutions to warn oxidation risks.

Springer Oenologie developed **Springarom®**, a fermentation activator based on inactivated yeasts possessing an important reduction power thanks to its natural 3% glutathione equivalent content, an antioxidant tripeptide contained in yeast that prevents free radicals apparition and avoids organoleptic ageing.

## PROPERTIES

**Springarom®** combines the effects of glutathione with those of inactivated yeast.

- **Antioxidant effect :**
  - Color is protected against browning (protection of polyphenols)
  - Protection of aromatic molecules notably thiols
- **Nutrition :** Richness in organic nitrogen for optimum fermentation security in association or not with DAP
- **Organoleptic improvement :** Freshness and fatness mouth feel

## APPLICATIONS

**Springarom®** is particularly adapted

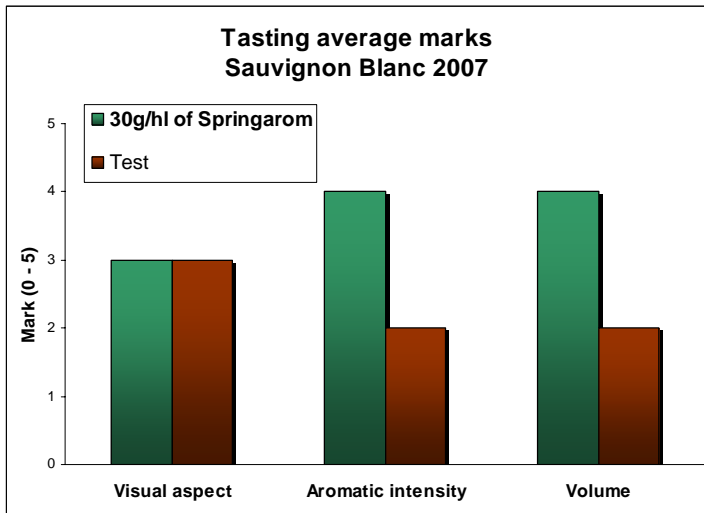
- For the elaboration of expressive and consistent white wines
- For white wines vinified with no temperature control and thus being inclined to loose aromas
- To thiol rich varieties (Sauvignon, Gewürztraminer, Muscat, Riesling, Petit Manseng, Colombard, Chenin)
- To young red & rosé wines intended to be fresh & fruity

**FERMENTIS**

Division of S.I.Lesaffre

## COMPARATIVE TRIALS

Sauvignon Blanc Must, 12,9%vol./vol., Tasting (n=10)



In normal wine making conditions, the supply of 30g/hl of Springarom® at the beginning of fermentation helped highlighting the aromas of Sauvignon Blanc while preserving its freshness and bouquet.  
A net increase of volume in mouth was felt.

## DOSAGE

Add 30g/hl in the must 24 hours after the beginning of alcoholic fermentation. During the fermentation, yeasts absorb the glutathione contained in the must (the one released by Springarom® as well as the one naturally contained in the must).

In case of ageing on lees, the yeast autolysis allows the release of intracellular substances, thus the glutathione will only be released in the wine during the ageing step.

We recommend to systematically proceeding to an ageing on lees with stirring in the barrel when Springarom® is used.

Springarom® can be used with or without DAP depending on the initial nitrogen content in the must. In case of a must very poor in nitrogen, add simultaneously 20 to 30g/hl of DAP.

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

Dry matter	>94%
Proteic matter	53-63%
<i>Of which glutathione equivalent</i>	<b>3%</b>
Total carbohydrates	24-28%
Lipids	4-8%
Minerals	4-8%

## PACKAGING

Box of 10 sachets of 1kg

## GUARANTEE

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.