



RePrise™ BIO

Flavour and colour protection during vinification



RePrise™ BIO is a new inactive yeast, specifically developed for vinification and for the treatment of aged wines. It is produced exclusively on the basis of natural raw materials from certified organic agriculture, and is free of known allergens.

RePrise™ BIO maximises and preserves the freshness in all wines.

RePrise™ BIO is rich of naturally derived functional polysaccharides and polypeptides. These are the functional groups that serve as a rich source of antioxidants, mannoproteins and peptides that provide multiple applications for any winemaker. They have reducing, adsorbing as well as complementary properties when applied in the wines. Additional benefits of RePrise™ BIO are colour stabilisation, the harmonisation of phenols in red wines or the refreshment of old wines. Due to its natural production, RePrise™ BIO does not add its own yeasty taste or glutamate-like character to the wine.

With the entry into force of Regulation (EU) 2019/934 supplementing Regulation (EU) No 1308/2013 with regard to authorised oenological practices and restrictions on the production and conservation of wine products, inactivated yeasts are now also permitted as treatment agents for wine and all other wine categories.

New areas of application for winemakers

- ▶ Recommended for usage as a natural antioxidant during vinification.
- ▶ Promotion of colour and aroma protection of the wine during vinification without SO₂.
- ▶ Reduction of SO₂ addition rate at stabilisation.
- ▶ Enhancement of colour stabilisation and harmonisation of the phenol content in red wines.
- ▶ Protection against early ageing.
- ▶ Particularly suitable to refresh old wines.

Main characteristics of RePrise™ BIO

- ▶ The naturally existing high content of polypeptides ensures the protection of natural flavours and thus creates longevity of the wines.
- ▶ The peptides promote colour stabilisation during red wine maturation.
- ▶ The natural peptides and yeast proteins harmonise the phenolic impression in the wine and increase positively the mouthfeel.
- ▶ More complexity and density on the pallet.
- ▶ Removes aged characters and brings back freshness and elegance in aged wines.



100%
vegetarian & vegan
free from known allergens

THE POWER OF
NATURE®

Do you have any questions or requests?

Please call the 2B experts for advice:
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We will be pleased to support you.

YOUR LOCAL PARTNER

