

 For enhanced polyphenol and organoleptic profiles



## SpringCell™ Color G2

### DESCRIPTION

**SpringCell™ Color G2 is an optimization of the SpringCell™ Color.** Based on pure inactivated yeast from *Saccharomyces cerevisiae* particularly rich in polysaccharides, it improves the action of the SpringCell™ Color on the **intensity and the stability of the polyphenolic profile** of red wines.

SpringCell™ Color G2 brings a **better quality of the wine structure (especially tannins)** consequently improving the organoleptic profile of full bodied medium to long ageing premium reds.

### PROPERTIES

#### POLYPHENOLIC PROFILE

- **Increased polyphenol content :** SpringCell™ Color G2 significantly increases the color intensity and the final content in tannins of the wine after treatment (increase of the OD520 & OD280)
- **Increased polyphenol stability:** The effect of SpringCell™ Color G2 polysaccharides is strengthened to help the stabilization of the tannin-anthocyanin complexes and allow the reduction of the free anthocyanins rate. G2 brings as well another dimension to the stability through the **induction of the production of tannins that are much more polymerized.**

#### ORGANOLEPTIC PROFILE

- SpringCell™ Color G2 largely contributes to the **softening of the most astringent tannins thanks to the increase of their polymerization degree and to the coating action of the polysaccharides** (decrease of the tannic power and increase of the ethanol index).

#### NUTRITION, side effect

- **Supply of vitamins and of organic nitrogen during the fermentation** under the form of amino acids which are quickly assimilated by the yeast.
- **Supply of insoluble elements and survival factors (ergosterols, fatty acids)** to help yeast vigor all along the fermentation.

#### E2U™



- **SpringCell™ Color G2 has a micro granulated form** making its dissolution better and securing its use.

### APPLICATIONS

SpringCell™ Color G2 is suitable for:

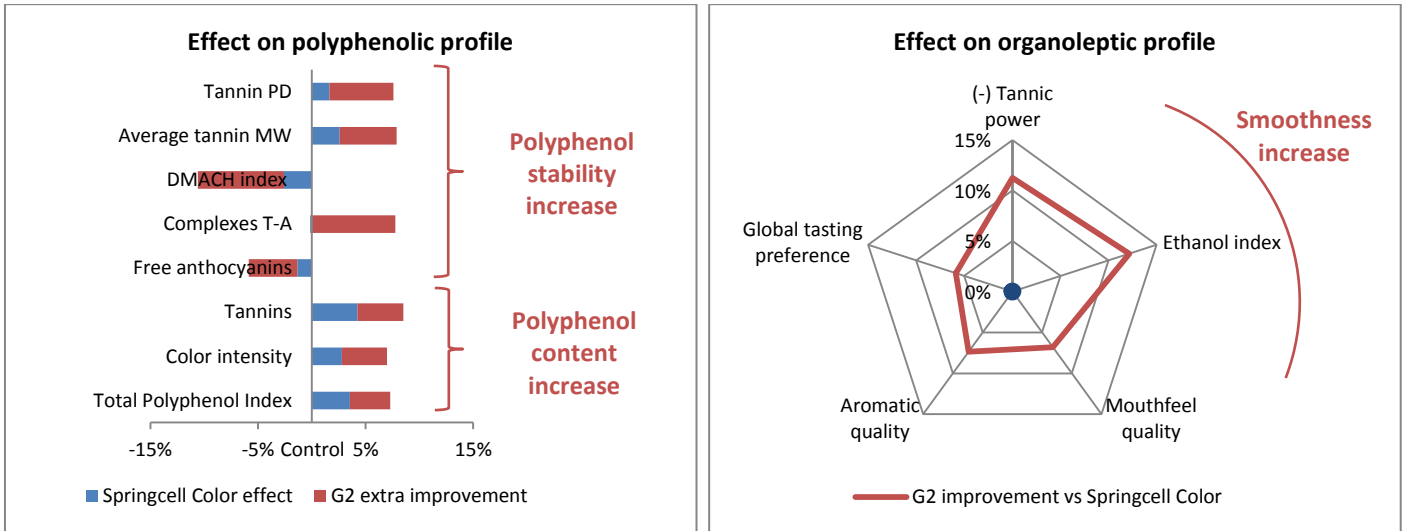
- The elaboration of **intense and round medium to long ageing red wines**
- **Long maceration musts or musts that have undergone a too strong extraction** (softening of green tannins)
- Wines from **highly tannic and colored cultivars**
- Wines with already experienced **unstable color**

The obvious choice for beverage fermentation    



## STUDY RESULTS

Average effect after 6.5 months of ageing of 30g/hl of SpringCell™ Color and G2 added before yeast inoculation on polyphenol and organoleptic profiles of Argentinian Malbec and Cabernet Sauvignon from 3 different microvinifications (2012, 2013 and 2015):



PD: Polymerization Degree, MW: Molecular Weight, T-A: Tannin-Anthocyanin, (-) Tannic power: Opposite value of the tannic power

## DOSAGE

20 to 30g/hl of SpringCell™ Color G2 must be incorporated just before the inoculation of yeasts to play its functional role as well as its role of support element, diluted in ten times its volume of wine or water.

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

Dry matter	> 94%
Total nitrogen	7.5 - 8.8%
Total carbohydrates	28.0 – 34.0%
Lipids	4.0 – 8.0%
Mineral matters	4.0 – 8.0%

## PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

## GUARANTEE

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

**Fermentis® fermentation aids and functional 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.*

The obvious choice for beverage fermentation