



## ENARTIS NEWS

### WANT TO PRODUCE A WINE WITH LOW OR ZERO SO<sub>2</sub> ADDITION?

SO<sub>2</sub> is one of the most controversial additives currently used in the wine industry. Numerous attempts have been made to find alternatives as effective and healthy for human consumption. With the recent approval of products such as chitosan and PVI/PVP, it is now easier to replace sulphur dioxide. SO<sub>2</sub> performs antioxidant, antioxidasic and antimicrobial activities but Enartis can give you a series of product alternatives to give the same benefits whilst producing low or SO<sub>2</sub> free wines.

#### **ANTIOXIDANT AND ANTIOXIDASIC ACTIVITY**

##### **Mechanisms of oxidation in juice:**

- Mainly mediated by oxidases (tyrosinase and laccase)
- Very fast reaction: SO<sub>2</sub> is not sufficiently rapid in scavenging oxygen. It can only inactivate the enzyme when adding at least 50 ppm
- Phenolic (hydroxycinnamic acids and low molecular weight catechins) and aromatic compounds are the main substrates of oxidation
- Copper seems to have an activating effect on oxidases

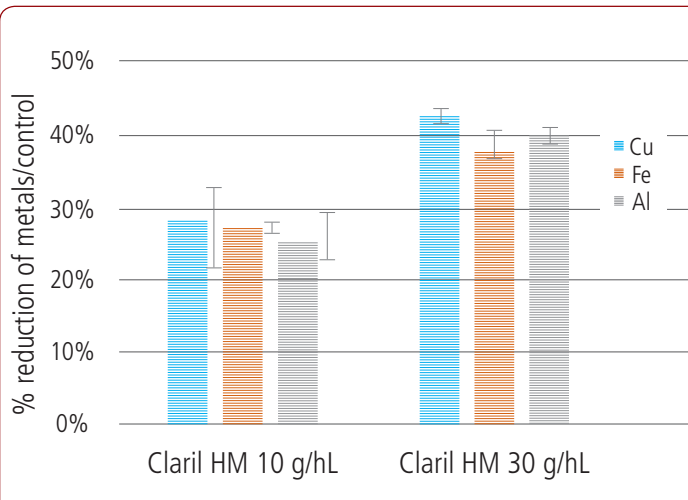
##### **Mechanisms of oxidation in wine:**

- Mainly chemical
- Phenolic compounds (catechins) and ethanol are the main substrates of oxidation
- Iron and copper catalyse oxidation by turning oxygen into free radicals

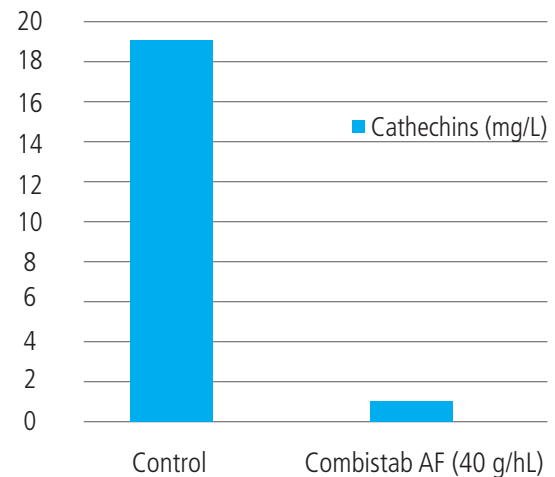


## How to prevent oxidation minimizing the use of SO<sub>2</sub>:

- Prevent dissolution of oxygen by using a fast oxygen scavenger like ascorbic acid, glutathione and tannins
- Remove iron and copper with co-polymers of vinylimidazole and vinylpyrrolidone (PVI/PVP), activated chitosan or pea protein (*figure 1*)
- Remove catechins and hydroxycinnamic acids with plant proteins, PVPP and activated chitosan (*figure 2*)
- Maintain low wine redox potential with tannin and glutathione



**Figure 1:** Claril HM removes iron and copper, the real catalyst of wine oxidation



**Figure 2:** Combistab AF reduces wine sensitiveness to oxidation by removing catechins

## ANTIMICROBIAL ACTIVITY

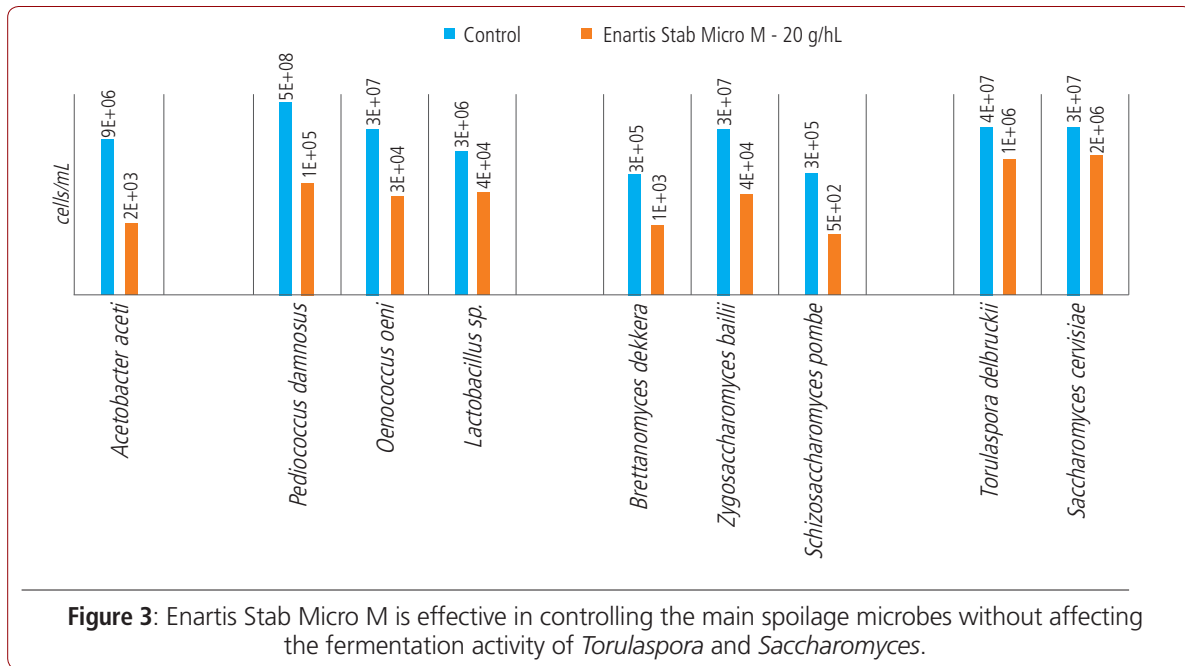
- Only the so-called molecular form of SO<sub>2</sub> has an antimicrobial effect
- Molecular SO<sub>2</sub> content is free SO<sub>2</sub> and is pH related: it is about 10% of free SO<sub>2</sub> content at pH 2.8, and only 1% of free SO<sub>2</sub> content at pH 3.8
- Different microbes are sensitive to different levels of molecular SO<sub>2</sub>

Microorganism	mg/L of molecular SO <sub>2</sub>
Brettanomyces	0.6-0.8
Non-Saccharomyces yeast of the juice	0.4-0.5
Bacteria	0.5-1



## How to prevent wine microbial spoilage by minimizing the use of SO<sub>2</sub>?

Use a wide spectrum antimicrobial like activated chitosan (figure 3)



WHITE AND ROSÉ VINIFICATION				
Vinification phase	Product	Composition	Dosage	Effects
Reception of grapes	AST	PMS, Ascorbic acid, Gallic tannin	100-150 g/ton	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Antimicrobial activity</li> </ul>
Juice settling / flotation	Tan Arom	Gallic/digallic tannin + yeast derivative with GSH	10 g/hL under the press	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Blocks the radicals</li> </ul>
	Protomix AF	Bentonite, PVPP, pea protein, cellulose	30-50 g/hL during settling or flotation	<ul style="list-style-type: none"> <li>• Removal of catechins</li> <li>• Removal of iron</li> </ul>
	Stab Micro M	Activated chitosan	5-10 g/hL during settling or after flotation	<ul style="list-style-type: none"> <li>• Removal of spoilage microbes</li> <li>• Removal of catechins</li> <li>• Removal of iron and copper</li> <li>• Clarification</li> </ul>



### WHITE AND ROSÉ VINIFICATION

Vinification phase	Product	Composition	Dosage	Effects
<i>Fermentation</i>	Pro FT or Pro XP	Pro FT: sulphur amino acids + free mannoproteins + PVI/PVP Pro XP: free mannoproteins + PVI/PVP	30-50 g/hL	<ul style="list-style-type: none"> <li>• Removal of copper and iron</li> <li>• Removal of catechins</li> <li>• Increase of wine resistance to oxidation</li> </ul>
	Q9 or ES 181	Selected dry yeast	20-40 g/hL	<ul style="list-style-type: none"> <li>• Low SO<sub>2</sub> producing yeast strains</li> </ul>
<i>Wine maturation</i>	Stab SLI	Inactivated yeast + PVPP + oak tannin	20-30 g/hL	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Removal of catechins</li> <li>• Reduction of wine redox potential</li> </ul>
	Claril HM	PVI/PVP, activated chitosan	30-50 g/hL	<ul style="list-style-type: none"> <li>• Removal of iron and copper</li> <li>• Removal of catechins</li> </ul>
	Combistab AF	PVPP, pea protein, silica	20-40 g/hL	<ul style="list-style-type: none"> <li>• Removal of catechins</li> <li>• Removal of iron</li> </ul>
	Tan SLI	Ellagic tannin from untoasted American Oak	0.5-1 g/hL (racking, filtration, clarification, etc.)	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Reduction of wine redox potential</li> </ul>
	Stab Micro	Activated chitosan	5 g/hL	<ul style="list-style-type: none"> <li>• Removal of spoilage microbes</li> <li>• Removal of catechins</li> <li>• Removal of iron and copper</li> </ul>
<i>Bottling</i>	Tan SLI	Ellagic tannin from untoasted American oak	0.5-2 g/hL	<ul style="list-style-type: none"> <li>• Removal of dissolved oxygen</li> </ul>
	Citrostab rH	PMS, ascorbic acid, citric acid, gallic tannin	10-50 g/hL	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Prevention of pinking</li> </ul>



### RED VINIFICATION

Vinification phase	Product	Composition	Dosage	Effects
<i>On the grapes or after crushing</i>	AST	PMS, ascorbic acid, gallic tannin	100-150 g/ton	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Antimicrobial activity</li> </ul>
	Tan Rouge	Condensed tannin extracted from exotic wood species, chestnut tannin and Tara tannin	100 g/ton	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Blocks the radicals</li> </ul>
	Stab Micro M	Activated chitosan	50-100 g/ton	<ul style="list-style-type: none"> <li>• Removal of spoilage microbes</li> <li>• Removal of catechins</li> <li>• Removal of iron and copper</li> </ul>
<i>Fermentation</i>	ES 488 or WS	Selected dry yeast	20-40 g/hL	<ul style="list-style-type: none"> <li>• Low SO<sub>2</sub> producing yeast strains</li> </ul>
<i>Wine maturation</i>	Stab SLI	Inactivated yeast + PVPP + oak tannin	20-30 g/hL	<ul style="list-style-type: none"> <li>• Removal of dissolved oxygen</li> <li>• Removal of catechins</li> <li>• Reduction of wine redox potential</li> </ul>
	Claril HM	PVI/PVPP, activated chitosan	30-50 g/hL	<ul style="list-style-type: none"> <li>• Removal of iron and copper</li> <li>• Removal of catechins</li> </ul>
	Tan SLI	Ellagic tannin from untoasted American oak	1-2 g/hL (racking, filtration, clarification, etc.)	<ul style="list-style-type: none"> <li>• Reduction of dissolved oxygen</li> <li>• Reduction of wine redox potential</li> </ul>
	Stab Micro	Activated chitosan	5 g/hL	<ul style="list-style-type: none"> <li>• Removal of spoilage microbes</li> <li>• Removal of catechins</li> <li>• Removal of iron and copper</li> </ul>
<i>Bottling</i>	Tan SLI	Ellagin tannin from untoasted American Oak	1-2 g/hL	<ul style="list-style-type: none"> <li>• Removal of dissolved oxygen</li> </ul>
	Citrostab rH	PMS, ascorbic acid, citric acid, gallic tannin	10-50 g/hL	<ul style="list-style-type: none"> <li>• Removal of dissolved oxygen</li> </ul>