

## DIWINE THIOL

### Specific formulation for the preservation of volatile thiols in musts containing heavy metals

#### CHARACTERISTICS

**DIWINE THIOL** is an original and innovative vinification aid that comes in the form of a light-coloured powder. Its ability to bind heavy metals and release reducing compounds enables it to preserve the volatile thiols in grape varieties rich in these aromatic precursors.

#### OENOLOGICAL PROPERTIES

The ingredients of **DIWINE THIOL** act in synergy:

- **DIWINE THIOL** contains natural amino acids and vitamins, which facilitates the fermentation process.
- **DIWINE THIOL** eliminates heavy metals. In particular, it binds copper, which destroys the thiol-type aromatic compounds (A3MH, 3MH, 4MMP, etc) found in many white grape varieties, such as Sauvignon Blanc, Colombard, etc, as well as in some red grape varieties (Merlot, Cabernet Sauvignon, etc).

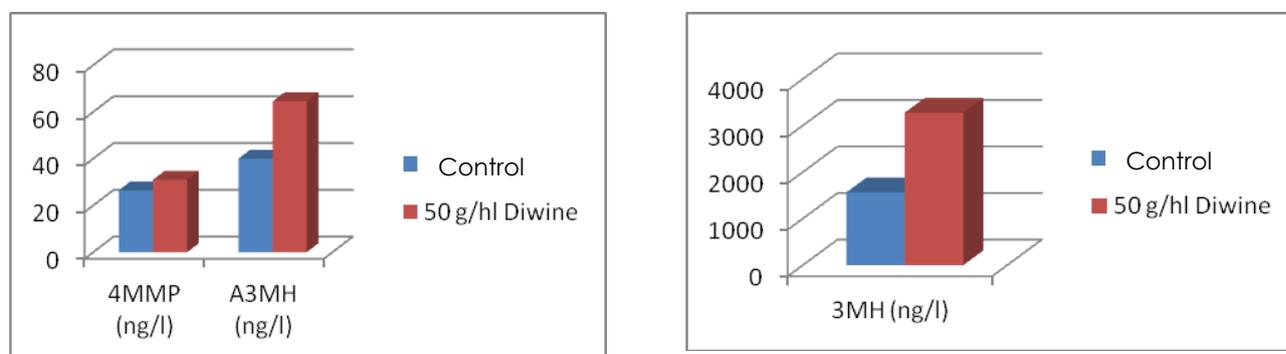


Figure 1: Impact of treatment with DIWINE THIOL at 50 g/hL on a must containing 1.3 mg/L of copper.

Volatile thiols: 4MMP or 4-mercapto-4-methylpentan-2-one: perception threshold 0.8 ng/L; A3MH or 3-mercaptohexyl acetate: perception threshold 4 ng/L; 3MH or 3-mercaptohexan-1-ol: perception threshold 60 ng/L.

**The decrease in volatile thiol content in the control wine is quite considerable and shows the destructive effect of the residual copper present in the must.**

- **DIWINE THIOL** releases amino acids and small reducing peptides into the medium, which on the one hand protect the must from oxidation (protection of aromas), and on the other, prevent premature ageing processes that can be found in certain wines for laying down.
- **DIWINE THIOL** selectively adsorbs polyphenols likely to oxidise or cause bitterness.

- **DIWINE THIOL** reacts with quinones and precipitates them, thus preventing them from forming complexes with polyphenols and/or volatile thiols, causing oxidasic casse.

## APPLICATIONS

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- **DIWINE THIOL** is recommended for the vinification of grape varieties rich in precursors of volatile thiols, for the production of white, rosé and red wines such as Sauvignon Blanc, Colombard, Petit Manseng, Merlot, Syrah, etc.
- **DIWINE THIOL** is used on must just before addition of yeast.
- To promote the production of thiols in wines, it is recommended to use the yeast **SELECTYS L'ECLATANTE** and an organic nutrient such as **VIVACTIV ARÔME** in combination with **DIWINE THIOL**.

## DOSAGE

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For copper concentrations below 1 mg/L: 30 g/hL of **DIWINE THIOL**

For copper concentrations from 1 mg/L to 3 mg/L: 50 g/hL of **DIWINE THIOL**

For copper concentrations exceeding 3 mg/L: 70 g/hL of **DIWINE THIOL**

Maximum application rate according to current European regulations : 80 g/hL.

## INSTRUCTIONS FOR USE

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Dilute **DIWINE THIOL** in 10 times its weight of must, then add to must after racking. Mix thoroughly by pump-over.

### Precautions for use:

The treatment must be recorded in the cellar register.

The implementation of the treatment has to be the responsibility of an oenologist or qualified technician.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

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1 kg, 5 kg bags

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

Use before best-by date stamped on packaging.

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