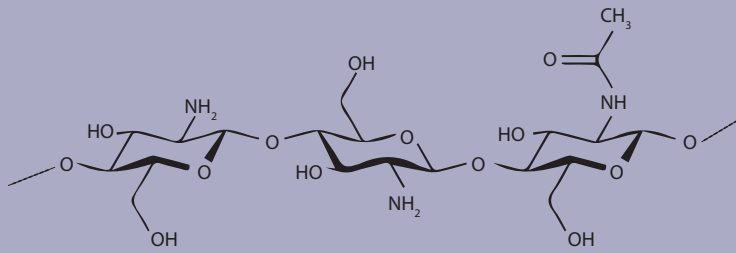


# OENOBrett®

Chitosan and enzyme based preparation for the control of *Brettanomyces* spoilage.  
 Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the regulation (EC) n° 606/2009.



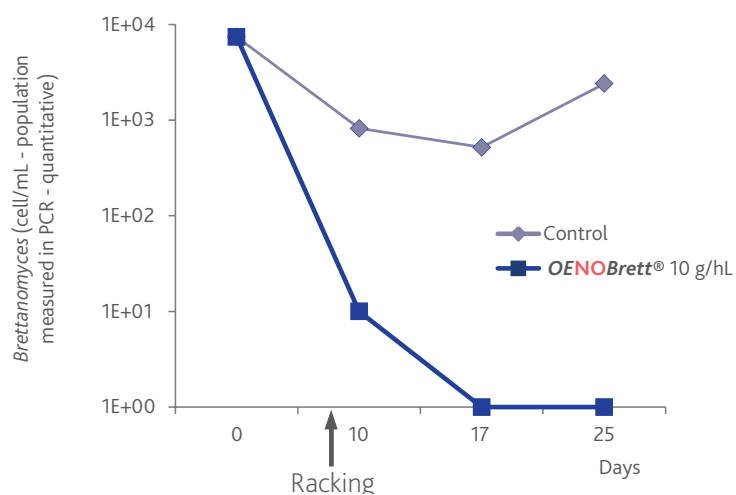
Chitosan is extracted from the fungus *Aspergillus niger*. It is therefore of non-animal origin and is also allergen-free. Its antagonism towards yeasts has been scientifically proven.

## SPECIFICATIONS AND OENOLOGICAL PROPERTIES

OENOBrett® is a specific combination of a natural polysaccharide: chitosan and a pectinase / glucanase enzymatic preparation that facilitates the lysis and the elimination of *Brettanomyces* yeasts.

## EXPERIMENTAL RESULTS

• Trials on Cabernet Sauvignon 2011 (free SO<sub>2</sub> = 21 mg/L, total SO<sub>2</sub> = 85 mg/L, pH=3.85, temperature = 15°C, OENOBrett® was added to the wine (10 g/hL) while a control received 20 mg/L SO<sub>2</sub>. Additions were made simultaneously and wines were racked at the same time.

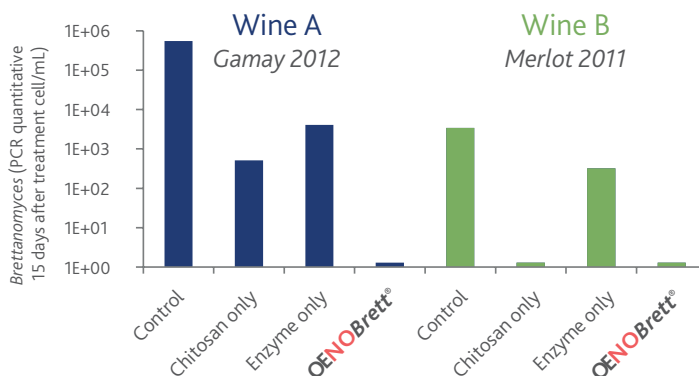


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The synergy of the chitosan and enzyme preparation ensures the efficiency of **œNOBrett®** regardless of:

- The population level, the physiological state and the *Brettanomyces* strain.
- The colloidal state of the wine.



## PHYSICAL CHARACTERISTICS

Aspect ..... thin powder

Colour ..... clear beige

## STANDARD ANALYSIS

Acetylation degree ..... 0-30 mol%  
 Humidity ..... < 10 %  
 Arsenic ..... < 2.5 ppm  
 Lead ..... < 3.5 ppm

Mercury ..... < 0.4 ppm  
 Coliformes/g ..... < 60 CFU  
*E. coli*/25g ..... none  
*Salmonella*/25g ..... none

## PROTOCOL FOR USE

### OENOLOGICAL CONDITIONS

- Treatment must be after the completion of both AF and MLF.
- Adjust wine SO<sub>2</sub> in accordance to good oenological practices.

### DOSAGE

Recommended dosage: 10 g/hL (100 ppm).  
 EU Regulation: Maximum legal dosage: 25 g/hL (250 ppm).

## IMPLEMENTATION

- Dissolve in ten times its weight in water or wine – Use a clean and inert container.
- Introduce the preparation into the wine, homogenise properly (maintain a stable wine temperature above 10°C throughout the treatment).
- Possible racking after 8 days of treatment.

## STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 3 years.
- Do not use open boxes.

## PACKAGING

250 g and 2.5 kg boxes.  
 23 g doses, 460 g boxes (20 x 23 g)



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