



## DATA SHEET

Reference: FT-AUXILIA.GB  
Revision: 1 of 10/07/2014

# AUXILIA®

**Yeast cell walls for wines from very ripe grapes or very clear musts. Preparation for base wines for the prise de mousse**

NEW  
FORMULATION

### Oenological interest

- Yeast cell walls, 100% organic
- It improves the end of difficult fermentations and decreases the production of yeast volatile acidity
- It improves the fermentability of base sparkling wines by adsorbing fermentation inhibitors
- Neutral from the gustative point of view
- It facilitates the maturation on the lees

### Composition and technical characteristics

- Yeast cell walls
- Produced by a yeast factory exclusively dedicated to the production of BIO biotechnological products, from the mother strain on a substrate of bio cereals, obtained by a 100% organic process.
- OGM-free, not subject to ionizing treatments

**AUXILIA is in accordance with rules of Codex Oenologique International  
AUXILIA is a product produced by organic farming, certified by FR-BIO-01**



FR-BIO-01  
Agriculture UE

### Doses of utilization

- From 20 to 40 g/hL
- Authorized max. legal dosage: 40 g/hL (EC Regulation n. 606/2009)

### Modalities of utilization

- Primary fermentation: split the addition in two (10-20 g/hL):
  - At the inoculation: add directly into the rehydration medium or dissolve into the must and add directly into the tank.
  - At mid-fermentation: add together with 20 g/hL of **AZOFERM**
- For the preparation of sparkling wine bases before the refermentation:
  - Close tank: dissolve into the wine and add directly into the tank before the inoculation
- Classic or ancestral method: dissolve into the wine and add into the assembled cuvée, not stabilized from the tartaric point of view, before the pre-filtration, keep in contact for at least 48 hours before the filtration.

### Precautions for use

- It facilitates both yeasts and bacteria. Follow the evolution of the bacterial population, above all if the MLF is not desired.

### Packaging and storage

- 1 kg packs or 20 kg bags.
- Store in the original sealed package in a clean, dry and odourless place, at temperatures below 15°C.

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