

## PHYLIA CYS

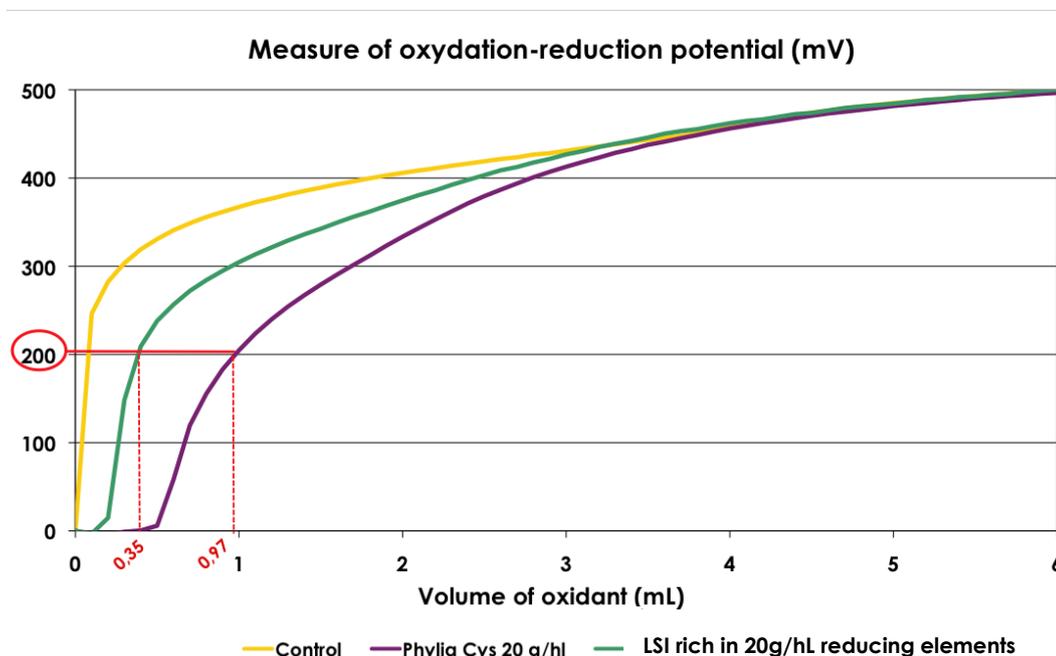
**Yeast product with a stronger protective potential against oxidation of white and rosé wines.**

### CHARACTERISTICS

**PHYLIA CYS** results from the synergistic combination of a specific yeast product and a selected microcrystalline cellulose. The yeast product fraction corresponds to specific inactivated yeasts rich in amino acids and small peptides, which allows **PHYLIA CYS** to protect white and rosé musts against oxidation efficiently and protect wines against premature ageing. It also releases nutrients naturally present in yeast products into the medium, thus facilitating fermentation. The fraction of microcrystalline cellulose favours the metabolism of yeasts and the course of the alcoholic fermentation by reducing the toxicity of the medium (improves the release of CO<sub>2</sub> and supports the yeasts), improves the permeability of the yeast cell wall and favours the release of polysaccharides into the medium.

### ENOLOGICAL PROPERTIES

- Releases nutrients
- Antioxidative potential
- Protects the aromas when added to clarified musts early
- Prevents premature ageing



Graph: protection against oxidation of a white wine after addition of specific inactivated yeasts (SIY). Redox potential determination by increasing additions of an oxidative solution (method by Sofralab).

**PHYLIA CYS** strongly and clearly increases the resistance of the wine against oxidation compared to a traditional specific inactivated yeast rich in reducing elements. Indeed, with a similar redox potential, 2 times more oxidants were needed with the wine treated with **PHYLIA CYS**.

### APPLICATION FIELD

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- Vinification of white and rosé wines.
- Highly recommended with higher risks of oxidation: presence of laccase, low SO<sub>2</sub> efficiency, low antioxidative protection, significant exposure to air, etc.
- Add prior to the ageing of white wines to limit the evolution of aromas and loss of freshness.

### APPLICATION RATE

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Recommended application rate: 15 to 30 g/hL.

### INSTRUCTIONS FOR USE

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Dissolve **PHYLIA CYS** in 10 times its weight of water.  
Add to the volume to be treated. Ensure proper homogenization.

#### Precaution for use :

For optimum efficiency, add to clarified must before the onset of the alcoholic fermentation.  
For oenological and specifically professional use.  
Use according to current regulation.

### PACKAGING

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1 kg bag – Box of 15 x 1 kg.

### STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.  
Once open: use quickly.

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