OenoGuide

EXTRA

English

ERBSLÖH

Progress is our future

UV protection

High UV levels reduce values and yields. Stress in the vineyard red
or suffer sunburn. The risk of off-notes and UTA increases. GrapeGu
against UV radiation. Natural clay minerals are applied to the foli
a sunscreen.

Water

GrapeGuard® sho
reduces transpira
The grapes are cl
hot, dry growing

Vine

Every
Grap
time
all be

Development

Erbslöh specialises
has been combin
ners in order to de
ety of conditions.

Use

The product is applied to all the foliage when the grapes are pea
Guard® per hectare is primed overnight in five times the amount
A lower dosage and repeated applications help to build up seve
can be applied in conjunction with other agents without any pro

GrapeGuard®

The vineyard revolution

Clay mineral-based UV protection for vines - Erbslöh introduces its first plant protection agent for the vineyard

High radiation intensity, sunburn, heat stress and their consequences are increasing due to climate change. The grapes' growth and maturation is shifting to earlier, warmer periods, the risk from droughts and heatwaves in the precarious maturation stage increases. Immediate damage to the berries from dessication and sunburn is considerable. Yield losses of 10-20% are common.

This is where GrapeGuard® provides natural protection. Foliage transpiration is reduced and the vine's water supplies are conserved, so water is available for longer and more sustainably. At the same time harmful UV radiation is deflected, so the vine can deploy its own defences for longer.

A reduction in grape quality, which only becomes apparent later, constitutes another risk. The wine harvest is taking place earlier and earlier. Aromas and acidity are reduced. The risk of UTA increases. Untypical ageing occurs particularly frequently in years with increased solar radiation and low precipitation. In Germany one in five wines fails the quality wine test due to UTA.

These risks can be drastically reduced. GrapeGuard® is based on various clay minerals. It is designed to be a plant protection agent, with the aim of counteracting UV damage. GrapeGuard® is applied to all the foliage, not just the grape zone.

In this way it protects the whole plant and facilitates leisurely, even, metabolic exchange. Stress reactions in the vine that are detrimental to quality can be avoided early on.

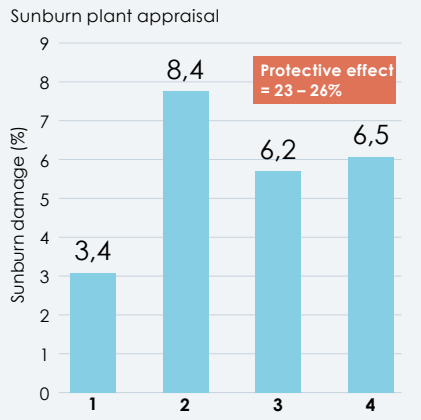


Fig. 1 1. Without defoliation, without treatment 2. Total defoliation, without treatment 3. Early defoliation, three treatments, all foliage 4. Early defoliation, treatment for acute sunburn risk (2021)

Protection can be adjusted to climatic conditions through dosage and frequency of application. All location factors can be accounted for perfectly by either a single, high-dose or multiple low-dose applications.

GrapeGuard® can be applied in conjunction with other plant protection agents. Additional treatment runs are not required.

This reduces the amount of work required, conserves the soil and protects the environment.

MaloStar®

The new name for bacteria from Erbslöh

The new MaloStar® product range offers a comprehensive choice of powerful bacteria strains, and a suitable nutrient. We support modern acidity management that respects the nature of the wine.

Malolactic fermentation offers an elegant and safe option for developing a wine's expression. Every MaloStar® culture offers unique properties, so the needs of the individual wine can be addressed specifically.

Our portfolio of bacterias

MaloStar® Vitale SK11™
Structure and mouthfeel in powerful white and red wines

MaloStar® Fresh SK55™
Supports fresh, fruity notes in white and rosé wines

MaloStar® Fruit
Clean aromas, varietal fruit without buttery notes

MaloStar® Terra
Supports fruit and natural aroma profile in red wines

REVISED CONCEPT

The new nutrient management

Nutrients are key to complete fermentation and development of the full aromatic potential. The point at which the nutrient is added, and the type, are decisive.

During rehydration an activator supplies the yeast with organic amino nitrogen. At the onset of fermentation a balanced, comprehensive supply is ensured by a complex nutrient from the Vitaferm® range. During alcoholic fermentation the absorption of amino acids is inhibited by the rising alcohol content, which is why inorganic ammonium plays a decisive role. Additional nutrients should not be introduced during the final third of fermentation. In the event of stuck fermentation, the use of yeast cell wall preparations can help to reactivate fermentation.

The concept offers a way to supply the yeast with the ideal nutrient at every stage of alcoholic fermentation. It can be intentionally customised at any time.

VitaDrive®

For yeast rehydration: organic nutrient with a high ergosterol, vitamin and essential micronutrient content. Improves yeast activity, especially under difficult conditions

VitaFerm®

Three practical variants of complex nutrients: **Bio**, from inactivated yeast. **Base**, high-quality base nutrient from DAP, thiamine and inactivated yeast. **Ultra**, premium nutrient with all the essential components.

Vitamon® Liquid

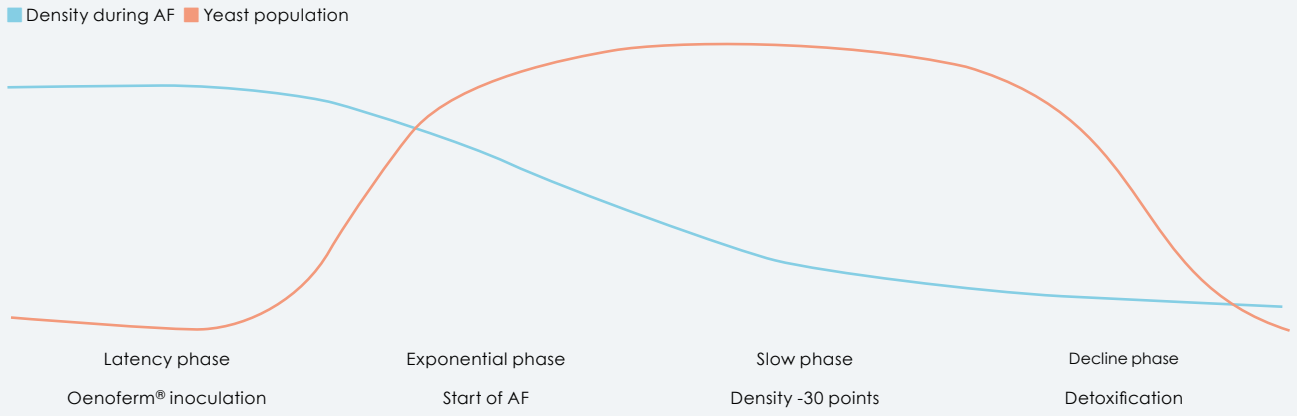
Liquid nutrient for rapid absorption, without overfoaming. It is not necessary to stir Vitamon® Liquid, as it distributes itself in the tank as a result of fermentation. Vitamin B1 and nitrogen can be directly absorbed.

PuroCell® O

Pure yeast cell walls with a high bonding ability. Fermentation inhibiting fatty acids, phenols and similar substances are accurately and safely removed. This ensures complete fermentation even in the event of high alcohol levels.

Yeast nutrition during alcoholic fermentation

Nutrient addition to the must will depend on initial YAN, amount of sugar, initial clarification and fungal contamination (*Botrytis*)



Latency phase Oenoferm® inoculation	Exponential phase Start of AF	Slow phase Density -30 points	Decline phase Detoxification
VitaDrive® or VitaDrive® ProArom in the same quantity as yeast dosage (20–40 g/hL)	VitaFerm® Bio 30–40 g/hL	Vitamon® Liquid 200 mL/hL Continuous dosage recommended	PuroCell® O 10–20 g/hL
	VitaFerm® Base 30 g/hL		
	VitaFerm® Ultra 30 g/hL		

Trenolin® ProStab

One step to stability

An enzyme to stabilise protein? It's possible with the new Trenolin® ProStab. This special protease can break down the proteins present in must.

Grapes on the vine form proteins as a defence against mould spores. The quantities formed vary depending on the grape variety and conditions during the year. If the grape proteins are not stabilised during vinification, it often causes turbidity in the bottle.

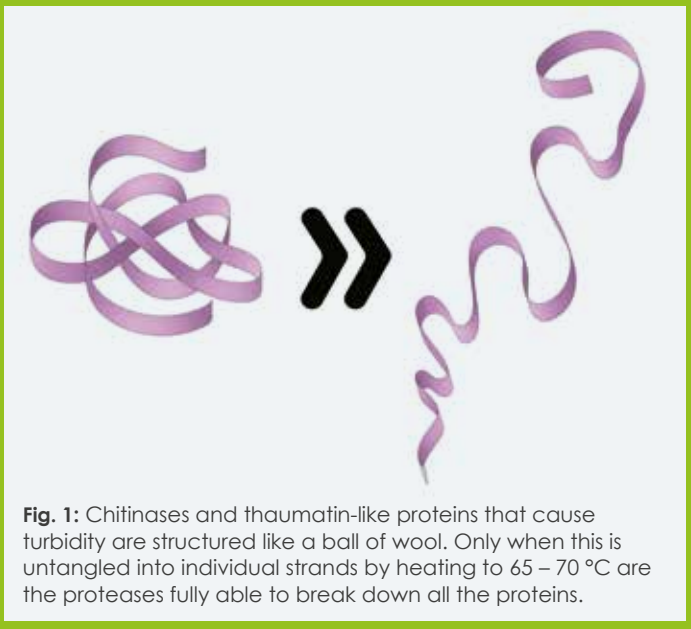


Fig. 1: Chitinases and thaumatin-like proteins that cause turbidity are structured like a ball of wool. Only when this is untangled into individual strands by heating to 65 – 70 °C are the proteases fully able to break down all the proteins.

Trenolin® ProStab can remove these proteins at the must stage. It can be used in white and rosé musts. The structure of the turbidity-causing proteins resembles a ball of wool. Only when this ball has been untangled can the enzymes attack the proteins. This requires the must to be heat treated beforehand. Heating unpacks the complex protein structure, which can then be dissolved by Trenolin® ProStab.

Without heat treatment there is the possibility that the protease will not be sufficiently effective to completely remove thaumatin-like proteins. The heat-sensitive proteins do not remain permanently untangled. The optimum effect is achieved only if the must is heated to 65 – 70 °C after the Trenolin® ProStab is added.

> Numerous trials consistently proved that such heating does not in any way have a detrimental effect on the final wine's sensory characteristics.

At a glance

- Early minimisation of the risk of protein turbidity in wine
- Reduction of time and process costs required
- No wine losses as a result of deposit formation

Also new at Erbslöh

Strong. Stronger. The new Granucol® FA

Our team has once again succeeded in significantly improving Granucol® FA through continuous development. Undesirable colour pigments can now be tackled even better thanks to a new formulation. It is now possible to remove even dark shades gently to a great extent. One great side effect is that not only does Granucol® FA perform better, every single gram is more powerful. This makes it possible to reduce the dosage for minor corrections, better protecting the structure and aroma of the must and wine.

Our Granucol® GE product continues to deliver targeted adsorption of undesirable off-notes, thus retaining its high standards. The subtly adjustable dosage quantities make it possible to carefully carry out the necessary treatments. We recommend that you carry out prior tests to determine the right quantity for your needs.

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