

## ORIGIN SH

An innovative, specific fining agent that limits the risk of thiol breakdown

### CHARACTERISTICS

**ORIGIN SH** is a next-generation fining agent that comes in the form of a light-coloured powder. **ORIGIN SH** acts on the heavy metals present in musts and releases reducing compounds, thus limiting thiol breakdown.

### OENOLOGICAL PROPERTIES

**ORIGIN SH** is made up of various active materials that act in synergy to preserve the aromatic potential of grapes, especially in varieties rich in thiol precursors.

Heavy metals are very detrimental to aromas. As catalysts, they promote oxidation reactions. They can also decrease aromatic intensity, as is the case for copper, which reacts with the SH functional groups in thiols, causing them to precipitate.

- **ORIGIN SH** binds heavy metals. Their detrimental action on wine aromas is thus severely limited, enabling optimum expression of the grapes' aromatic potential.
- Moreover, **ORIGIN SH** protects wine aromas from oxidation by releasing reducing compounds. It also brings about selective reactions with polyphenols, precipitating them out before they can oxidize and cause oxidasic casse.

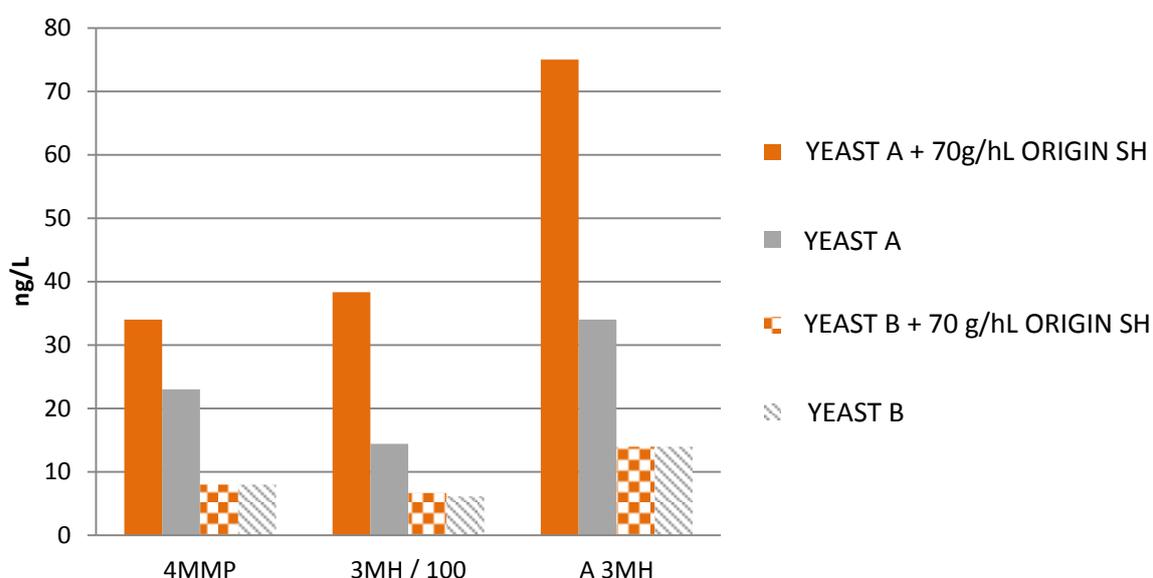


Figure 1: Effect of **ORIGIN SH** on thiol concentrations in a white Sauvignon (Bordeaux), with a thiol yeast (Yeast A) and a neutral yeast (Yeast B)

A combination of **VIALATTE FERM W28** and **ORIGIN SH** is ideal for optimizing thiol concentrations in wines. It is also recommended to use an organic nutrient such as **NUTRICELL AA**.

## APPLICATIONS

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- Vinification of grape varieties rich in precursors of volatile thiols, for the production of white wines (Sauvignon Blanc, Colombar, Petit Manseng) and rosé and red wines (Cabernet, Syrah, etc).
- To be used on must just before addition of yeast.

## DOSAGE

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30 g/hL for copper content below 1 mg/L

50 g/hL for copper concentrations from 1 mg/L to 3 mg/L

70 g/hL for copper concentrations exceeding 3 mg/L

Maximum legal dose: 80 g/hL.

## INSTRUCTIONS FOR USE

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Dilute **ORIGIN SH** 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 and 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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