



OENOFRANCE

PHYLIA EPL

The PHYLIA product range is growing...

Phylia Epl



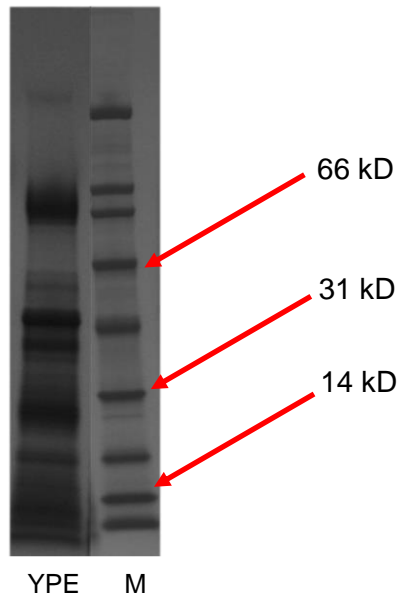
- OF **Fining product** used for fining white, rosé and red wines
- OF **Non-allergenic** and **completely soluble** product, composed **exclusively** of **yeast derived proteins**.
- OF **PHYLIA EPL** is the first fining product in which the constituent **proteins** are not exogenous in wine. It has the capacity to clarify, eliminate bitterness and soften in due respect of the wine.

Phylia Epl



- OF PHYLIA EPL** is based on a specific extraction, purification and protein concentration procedure derived from yeast.
- OF PHYLIA EPL** is intended primarily for long ageing potential wines which have been aged several months in barrels or vats.
- OF PHYLIA EPL**, based on its origin, guarantees fining which highly respects the structure and volume of wines, while eliminating bitterness.

Phylia Epl



M : Size marker in kDa
YPE: Yeast Protein Extract

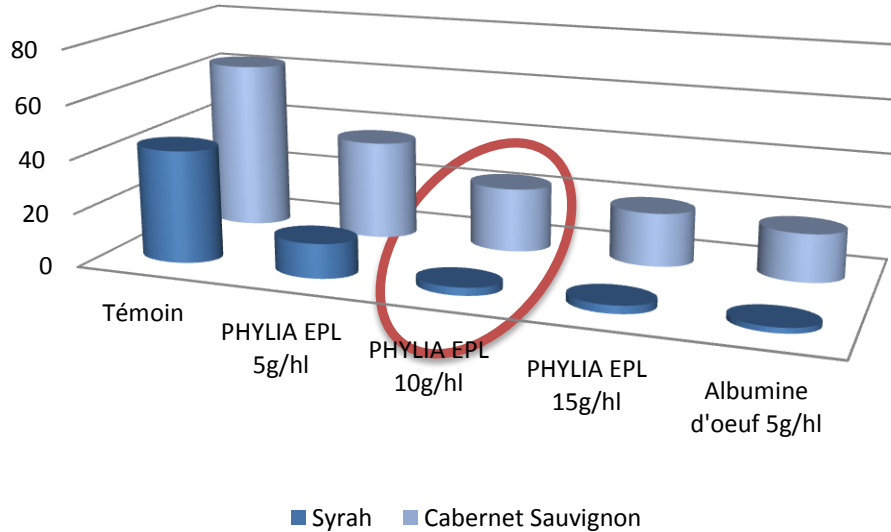
- **PHYLIA EPL** is obtained using an industrial procedure which guarantees the conservation of native proteins derived from yeast.
- Only proteins of molecular weight (>14 kDa) are capable of ensuring and guaranteeing quality fining of wine.

Electrophoresis SDS-PAGE of PHYLIA EPL.

Phylia Epl



Turbidity of wine at 6 days



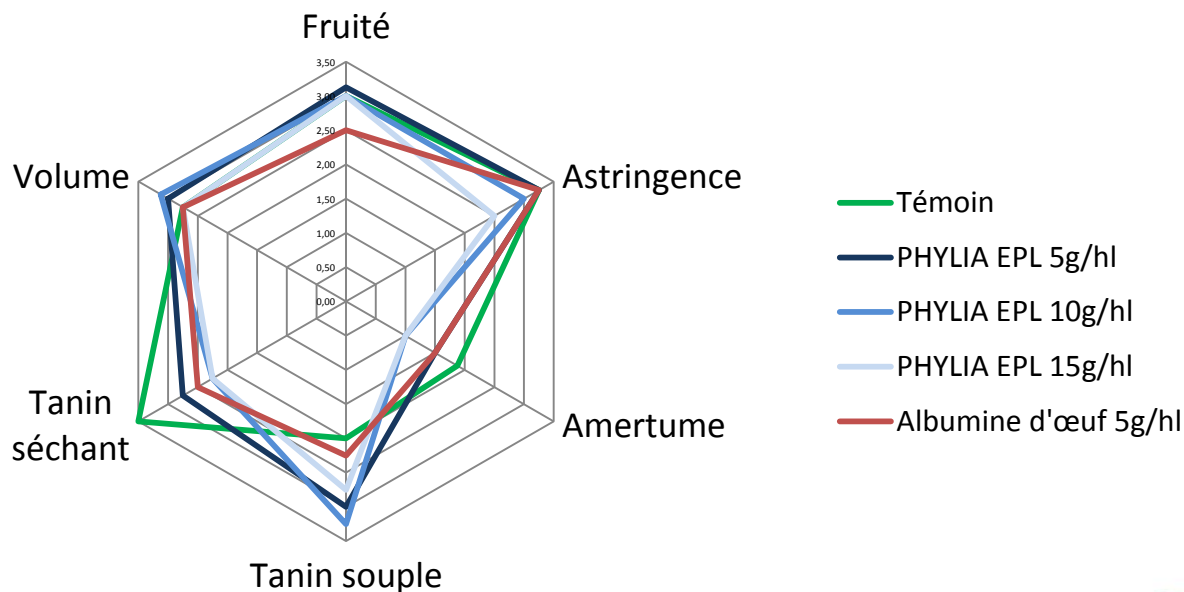
Impact of PHYLIA EPL on fining of wine

- **PHYLIA EPL** achieves a similar performance to traditional egg white fining agents.

Phylia Epl



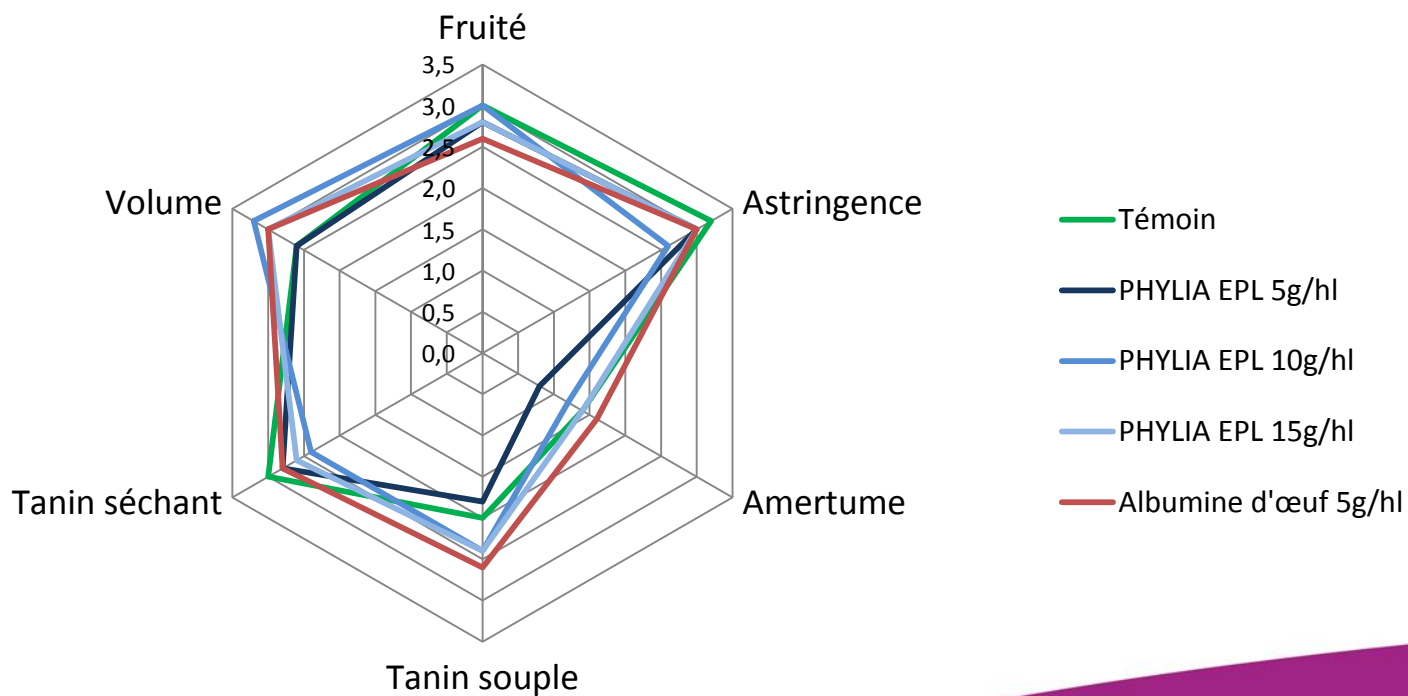
Organoleptic impacts of different fining agents on red wine made from Syrah grape variety



Phylia Epl



Organoleptic impact of different fining agents on red wine made from Cabernet Sauvignon





Eliminate
aggressive
tannins while
respecting
the nature
of my wine?



Phylia Epl

fining in its most
original form.

PHYLIA EPL is a protein yeast extract derived from an original and innovative procedure. This alternative to traditional fining agents contributes to effective clarification in due respect with the wine ageing process.

Also discover PHYLIA CYS, LF, EXEL...

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