

ultiMA Jump

To enhance and preserve the aromatic freshness of wines

WINEMAKING APPLICATIONS

ultiMA Jump™ is a formulation based on specially selected mannoproteins with the ability to draw out and then preserve the freshness of flavours and aromas in wines.

When bonds are formed between aromas and certain yeast-cell-wall macromolecules (such as mannoproteins), the aromatic substances become less sensitive, as secondary oxidation takes place and the yeast macromolecules undergo less hydrolysis while the wine is in the bottle. This is why **ultiMA Jump™** is a useful addition to the winemaker's toolkit when trying to limit the use of SO₂.

ultiMA Jump™ also improves the overall balance of in-mouth sensations.

In general, mannoproteins can also prove useful for tartrate stabilisation.

DOSAGE AND HOW TO USE

- From 5 to 20 g/hl.

To find the optimal dosage and assess the efficacy of the treatment, we recommend performing preliminary tests in the bottle.

Dissolve 1 part **ultiMA Jump™** in 10 parts water or wine. The microgranule format of this product makes it easy to use and reduces the risk of powdering. Once the product has been added to the main body of wine, mix it in thoroughly, taking care not to oxygenate the wine. As **ultiMA Jump™** is completely soluble, it can also be added directly to the wine.

As it acts immediately, this product can be added to the wine just before bottling. However, to avoid any risk of clouding, we recommend adding **ultiMA Jump™** up to 24 hours before the final pre-bottling filtration process. We strongly advise performing laboratory tests to assess the wine's filterability level at the chosen dosage before adding the product to the wine being processed.

N.B.: before performing cross-flow microfiltration, the wine being treated should display the following characteristics: clogging index <10 and turbidity <1 NTU.

CHARACTERISTICS

- Mannoprotein origin: *Saccharomyces cerevisiae*.
- Granulating agent: non-animal-origin polysaccharides (gum arabic).
- Solid formulation in microgranule form, 100% soluble at the recommended dosages.

When **ultiMA Jump™** is diluted in 10 parts water or wine, some clouding may occur; this will disappear when the product has been added to the main body of the wine being treated.

CONDITIONNEMENT ET CONSERVATION

- 0,1 kg and 1 kg bags

Store in a dry, well-aired and odour-free place at a temperature between 5 - 25°C. Once opened, the product must be used rapidly throughout the day



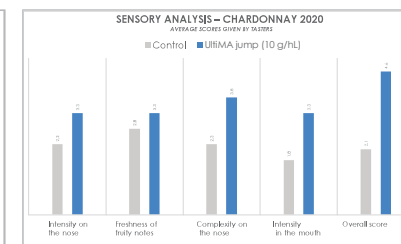
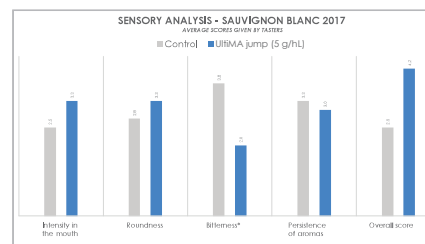
ultiMA Jump

The art of balance...

Stabilising interactions between yeast-cell-wall mannoproteins and aroma compounds: a protecting effect

A number of different studies have shown possible interactions between yeast-cell-wall mannoproteins and the aromas and flavours in wine. These relationships can manifest in two different ways:

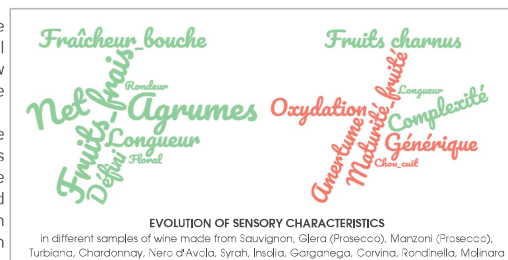
- Hydrogen bonds interactions between the hydrophilic portions of the macromolecule and the polar portions of aroma compounds;
- Hydrophobic interactions between the mostly non-polar aromas and certain amino acids or 'hydrophobic pockets' of peptide portions.



A fresher, more clearly defined sensory profile

ultiMA Jump™ has been tested on a large number of white and rosé wines – both still and sparkling – and has been shown to draw out the citrus and fresh fruit notes in these wines.

During tests performed on oxidative environments, the use of **ultiMA Jump™** was also proven to redirect the sensory profile towards less evolved but more clearly defined at the same time as reducing the perception of characteristics caused by oxidation (bitterness, notes of over-ripe fruit).



When used together with the strategies and tools developed by IOC to control oxidation and microbiological contamination – at the pre-fermentation, fermentation and aging stages – **ultiMA Jump™** constitutes a means of reducing SO₂ levels.

