

PINNACLE



A business division of AB MAURI

Wine Ingredients

Life Science

For more information about Ravago Chemicals,
please visit our website www.ravagochemicals.com
or email wine@ravagochemicals.com



YEAST STRAINS

ELEGANCE	S.Cerevisiae, enhances varietal aromas of White wines, Origin Portugal
AWRI796	S.Cerevisiae, with neutral characteristics for distinctly varietal wines, Origin South Africa
AWRI350	S.Cerevisiae, with aromatic characteristics such as fruity esters, Origin Australia
AWRI R2	S.Cerevisiae v. bayanus with aromatic characteristics, Origin Bordeaux
CRU BLANC	S.Cerevisiae with aromatic characters, enhance mouthfeel, Origin Côtes du Rhône, France
UOA MAXITHIOL	S.Cerevisiae that produces aromatic thiols, Origin Auckland, New Zealand
PDM	S.Cerevisiae v. bayanus, medium aromatic, robust fermentor Origin France
SAUVIGNON	S.Cerevisiae, to enhance varietal aromas of Sauvignon Blanc, Origin France

AB Biotek BAYANUS	Saccharomyces cerevisiae (var. bayanus) with robust fermenting characteristics. Produces a relatively low level of aroma compounds and thus makes very good varietal wine styles.
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PINNACLE Red Select	S.Cerevisiae, enhance colour and mouthfeel, Origin France
PINNACLE Bubbly	S.Cerevisiae, producing sparkling wine (primary and secondary fermentor), Origin Italy
PINNACLE Fructo Select	S.Cerevisiae for structure to high alcohol potential wines, Origin Italy
PINNACLE White Select	S.Cerevisiae x S. Uvarum hybrid, reliable fermenter, enhance varietal characters, Origin Italy
PINNACLE Cryo	S.Cerevisiae for cold fermentations 10-13°C, Origin France
PINNACLE Robust	S.Cerevisiae v.Cerevisiae, for neutral grape varieties to increase aroma, Origin Italy
PINNACLE Fruit Red	S.Cerevisiae, for strong contribution to the aroma, Origin Italy



FERMENTATION AIDS



MAURIFERM PLUS	Inactive dry yeast, thiamin and di-ammonium phosphate, removes toxic fatty acids, provides nitrogen, adds thiamin (vitamin B1)
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FERMITOP	100% yeast-derived nutrient, for complete fermentation and improvement of wine organoleptic profile.
FERMISAFE	Complex fermentation aid for contribution of organic nutrition and detoxification
FERMIFRESH	100% inactivated yeast-based nutrient to preserve aroma and colour of white and rosé wines

IMPROVERS



Absolute MP	Pure soluble yeast mannoproteins for smoothing effect on tannins
Ferm MP	100% specific inactivated yeast for early colour stabilisation and smoothing effect
Wine MP	100% yeast cells walls rich in mannoproteins.

TANNINS



Color Tan	Tannin for colour and polyphenol stabilisation in red winemaking
Structure Tan	Complex tannin for colour and polyphenol stabilisation of premium red wines.
Natura Tan	Ellagic tannin for wine ageing.
HT Tan	Special tannin used to fine-tune wine ageing.

ENZYMES



Zym White Extract	Enzyme to maximise juice and aroma extraction for white and rosé wines.
Zym Clar	Pectolytic enzyme preparation for settling
Zym Flot	Enzyme for rapid flotation of white and rosé musts.
Zym Red Extract	Enzyme for colour and aroma precursor extraction in red grape maceration.