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FRESH FINE LEES PROTOCOL

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Protocol:

Dose: 1 g/L ICV -D254 yeast

Calculate the amount of ICV-D254 yeast to be used. Add directly to the wine. Do not rehydrate in water. If necessary, mix in a smaller amount of wine to make the addition easier.

Week 1 – Stir the treated wine 2-3 times

Weeks 2-8 – Stir the treated wine once weekly

At the end of that week, rack off the lees.

A clear effect can be noted 4-8 days after the addition, but the trial can be run for 4-8 weeks, depending on the winemaker's objectives.

Precaution:

Microstability: Before starting this protocol, it is a good idea to check for live *Brettanomyces* (not just 4-ethyl-phenol), *Pediococcus* and *Lactobacillus*. Adding fresh yeast can serve as nutrients for spoilage organisms. If *Brettanomyces* is present, this protocol is **not recommended**. If spoilage bacteria are found (Lactic Acid Bacteria, *Acetobacter*), treat the wine as necessary to remove the bacteria. Once the wine is clean, this protocol can be utilized.

For detailed information on lees aging 'Good Practices', visit ICV's website:
<http://www.icv.fr>
(Follow – "News Stand/Flash Info/ N° 9")

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