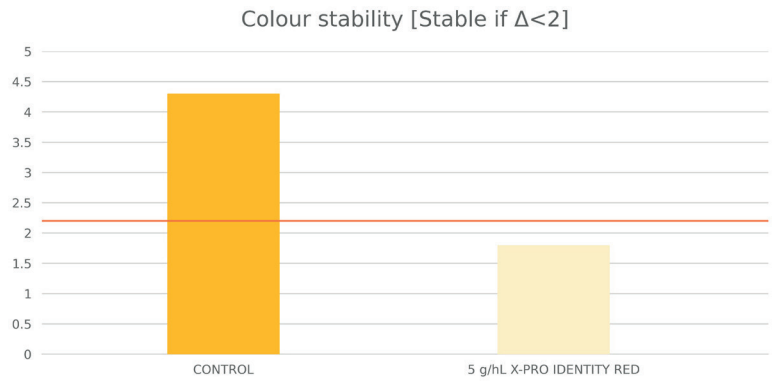
X-PRO® IDENTITY RED

Specific inactivated yeast with a stabilizing action, designed to naturally preserve freshness and fragrance in red wines

X-PRO EXTRAORDINARY WINEMAKING

X-PRO® IDENTITY RED is a specific inactivated yeast product formulated to preserve the wine's original identity over time by protecting its varietal aromatic profile. Thanks to its composition, it imparts greater roundness and fullness while reducing vegetal and bitter notes.
X-PRO® IDENTITY RED also helps improve colour stability in red wines while fully respecting their original characteristics.



Colour stability in untreated wine (control) and wine treated with 5 g/hL X-PRO® IDENTITY RED after 5 months of contact.

UTILISATION

Red wines	0,5 - 10 g/hL
Rosé wines	0,5 - 10 g/hL

Suitable for organic wine production

ALLERGEN FREE — Allergen-free

Vegan product

AURORAS® Technology

COMPOSITION AND APPEARANCE

Specific inactivated yeast obtained through the X-PRO® process, characterized by a high content of readily available micro- and macromolecules.

Appearance: amber-coloured flakes.

BENEFITS

- Enhances roundness and reduces vegetal and bitter notes
- Helps improve colour stability
- Natural redox protection
- Enhances the wine's varietal and terroir expression
- Helps extend wine shelf life
- Suitable for organic and vegan wine production
- Not classified as an additive
- Easily dispersible in water

APPLICATIONS

X-PRO® IDENTITY RED can be added to wine from the end of alcoholic fermentation or at the second racking while on fine lees. Fractional additions are recommended, also as an alternative to conventional sulfur dioxide additions, at racking, thereby contributing to the colour stability of the finished wine.

When using X-PRO® IDENTITY RED, comply with the applicable legislation.

DIRECTIONS FOR USE

Dissolve X-PRO® IDENTITY RED in at least 10 parts water, then add to the wine to be treated and mix thoroughly. X-PRO® IDENTITY RED may also be dispersed directly in wine.

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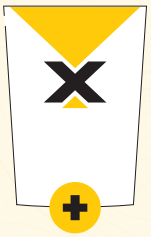
COMBOAPPROACH®
synergies for excellence

For optimal stabilization of colour compounds in red wines, **X-PRO® IDENTITY RED** can be combined with **COLORSTAB® SG**, **PREMIUM® COLOR SG** or **V TAN® SG** tannins. For wines with vegetal notes or lacking balance, combine with **PREMIUM® LIMOUSIN SG** or **SMARTAN SG**.



FROM RESEARCH AND DEVELOPMENT

THE X-PRO® PROCESS
Five years of research led to the development of the X-PRO® Process (European Patent No. EP3561047), an innovative inactivation technology using HPP (High Pressure Processing). This process preserves all the most active yeast components, without the denaturation typically caused by other inactivation processes.

THE X-PRO® FLAKE FORM
The distinctive flake formulation of X-PRO® range products (Registered Community Design No. EM 007542857-001) ensures optimal dissolution and significantly reduces dust dispersion during winery operations.
This results in greater application efficiency and reduced waste.

PACKS

0.5 kg packs.

STORAGE

Store in a cool, dry place. Reseal opened packs carefully.

DOSAGE

5-10 g/hL post-fermentation, also in fractional additions.
0.5-3 g/hL before bottling.

HAZARD CLASSIFICATION

Under current European regulations, the preparation is classified as non-hazardous.

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