



Your expectations: The Priority. Our experience: The proof of quality.

Founded in 1989 in Bordeaux, the PREDEL company has developed a well recognized know how in the field of oenology.

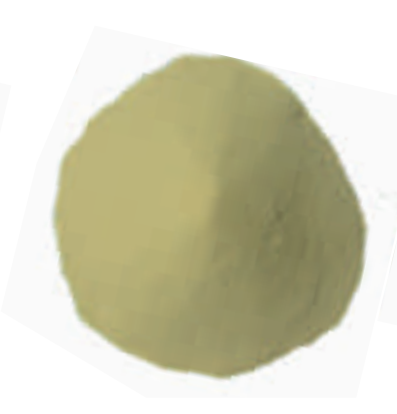
PREDEL offers a range of oenological products catering to the needs of winemakers based on biotechnology research specific to those needs.

Thanks to strong partnerships, as well as in-field research, Predels range of products are varied and well suited to current winemaking techniques. Our constant interaction with winemakers and feed-back from real world applications allow us to constantly improve the quality of Predels oenological line of products.

All the PREDEL OENOLOGY's products are in conformance with the INTERNATIONAL OENOLOGICAL CODEX.

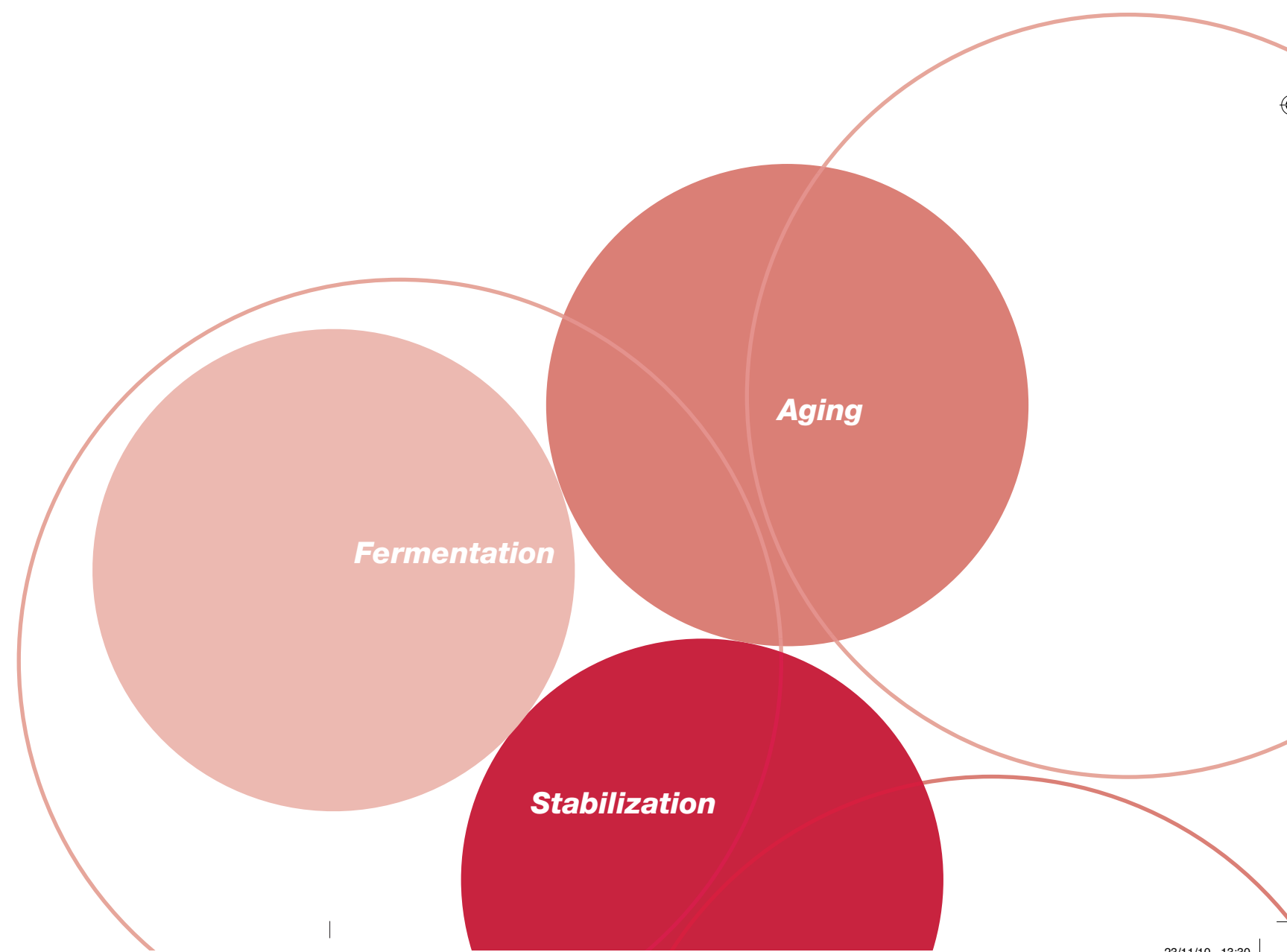


Winemaking products adapted for modern Winemaking



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Fermentation products

Nutrients - PREDFERM®

- **PREDFERM T.A.P.:** Di-Ammonia Phosphate + Thiamine
- **PREDFERM S:** activator complete starter, allows a good start of fermentation
- **PREDFERM OPTIMO:** inactivated yeast rich in vitamins and organic nitrogen, assists the yeast in the formation of the aromas
- **PREDFERM OPTIMO AR:** for extreme conditions
- **PREDFERM EC.:** pure yeast cell wall

Enzymes: range PREDENZYM®

Liquid formulations:

- **SUPER SPEED:** enzyme for clarification adapted to difficult musts
- **THERMO PLUS:** enzyme for thermo wine making

Powders formulations:

- **CLEARFAST:** enzyme for clarification
- **RED EXTRACT:** enzyme for extraction of color and of the aromatic potential
- **GLUCAPLUS:** enzyme rich in β -glucanase activities, intended for filtration and/or wine maturing on lees
- **WHITE AROM:** enzyme rich in β -glucosidase activities, enhances the release of the terpenic fraction of the aromas

Anti-Oxidants

- **OXYPROTECT:** protection of musts against oxidation (yeast rich in glutathion)
- **PARADOX AF®:** protection of musts and wines against oxidation, decreases the bitterness (containing products not allergens)
- **PREDTAN VINIF:** preparation containing tannins proanthocyanidic and ellagic to prevent the oxidation of the wines and to stabilize their color

Yeasts

- **Specific yeasts for red wines**
 - **ESSENTIAL GRAND CRU:** structured, elegant and complex wines (good affinity with Merlot, Cabernet S, Zinfandel)
 - **ELITE PREMIUM:** For structure, color and spiciness (good affinity with Shiraz, Grenache, Mourvèdre, Malbec)
 - **PRIMA:** Develops cherry and fruit aromas (good affinity with Pinot and Gamay)
- **Specific yeasts for white and rosé wine**
 - **HAR 17:** Chardonnay variety
 - **FINAROME:** aromatic wines, high capacity for revealing terpene-type varietal aroma precursors (β -glucosidase activity)
 - **THIOL AROMA:** aromatic wines, high capacity for revealing thiol-type varietal aroma precursors
 - **PINK EXCEL®:** fruity rosé wines
- **Yeasts for wines with high potential alcohol and for restarting fermentations**
 - **HAR 17:** extreme resistance to alcohol (17% vol)
 - **PDM:** ensure some complete fermentations in case of difficult conditions
- **Generic yeasts**
 - **DAVIS 522:** safe fermentation and highlights the primary aroma
 - **PDM:** development of white, red and effervescent wines

Bacterias

- **A range of specific bacterias**
 - **PR1 (Oenococcus oeni):** respect of the varietal flavours and no diacetyl in wine
 - **PR2 (Oenococcus oeni):** for fruity wines and wines rich in alcohol (16%) and with low pH

Aging products

Inactivated yeast

- **MANNOPRED®:** pure mannoproteins
- **BIOAGING® range:** yeasts derivatives
 - **BIOAGING R:** A sugar-like sensation, sensation of higher richness and concentration.
 - **BIOAGING W:** Positive impact on the pleasantness, roundness and length

Tannins

- **PREDTAN OAK** (French and American)
- **PREDTAN SKIN**
- **PREDTAN SEEDS**

Oak products

- **ALTER EGO range**
 - **Fresh oak shavings (warmed)**
 - **Tank inserts (staves and segments)**
 - **Barrel inserts**

Stabilization Products

Arabics gums

- **Liquid formulations:**
 - **PREDASTAB:** gum stabilizing
 - **SILKYPRED:** gum softening + stabilizing
- **Powders formulations with dispersion instantaneous (high granulation):**
 - **STABIPRED:** gum stabilizing
 - **SOFTPRED:** gum softening + stabilizing

Cellulose gums

- **STABICELL® :** Liquid carboxymethyl cellulose (CMC):
 - **STABICELL 21LV:** CMC to 21%, low viscosity, for tartaric stabilization

Fining products

- **GELAPRED:** purified liquid gelatine of porcine origin
- **OPTIFINE AF:** natural product without allergens intended for high-class wines
- **PRED'FISH:** collagen of fish, fining of white or rosé wines, gives the wine a sparkling clarity
- **PRED'MICROTEC:** Selected from the purest natural bentonites, very large adsorption surface

Enzyme preparation based on lysozyme

- **PRED LISOZYME:** used by winemakers to prevent the growth of spoilage lactic acid bacteria, to control malolactic fermentation (MLF) and to stabilize wines after alcoholic fermentation and/or MLF.