NUTRICELL® AA

Nutrient for the optimization of aroma production during alcoholic fermentation

CHARACTERISTICS

NUTRICELL® AA is a nutrient made up exclusively from specific inactivated yeasts selected for their high amino acid content. **NUTRICELL® AA** is used for qualitative compensation of moderate nitrogen deficiency while promoting the production of aromas by yeasts.

OENOLOGICAL PROPERTIES

NUTRICELL® AA provides a qualitative and quantitative input of nutrients for yeasts via specific inactive yeasts: amino acids, vitamins, minerals, trace elements and survival factors.
These nutrients, released all the way through alcoholic fermentation, provide sustained, complete yeast nutrition. **NUTRICELL® AA** thus prevents nitrogen deficiencies or excess, responsible for the production of H_2S and other sulphur compounds.
Lastly, **NUTRICELL® AA** optimizes the aromatic profile of wines by promoting the production of higher esters and higher alcohol acetates (derived from breakdown of amino acids), along with the expression of thiols during alcoholic fermentation (Sublileau M. *et al*., 2008, *FEMS Yeast Res*, 8, 771-780).

APPLICATIONS

- Add during yeasting on white, rosé and red musts.
- Regulates the alcoholic fermentation of white, red and rosé wines in order to maximize production of fermentation aromas and optimize expression of thiols.

DOSAGE

Recommended dose: 20 to 40 g/hL.
Maximum legal dose according to current European regulations: 400 g/hL.

INSTRUCTIONS FOR USE

Dissolve **NUTRICELL® AA** in 10 times its weight of water or must.
Add to the batch to be treated. Mix thoroughly.

Precautions for use:
Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

1 kg and 10 kg bags

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.

324/2020 – 2/2