

NUTRICELL INITIAL

Nutrient for qualitative, controlled management of alcoholic fermentation

CHARACTERISTICS

NUTRICELL INITIAL is a nutrient formulated for the controlled management of alcoholic fermentation and the limitation of organoleptic alteration of wines in the presence of limiting factors.

OENOLOGICAL PROPERTIES

- **NUTRICELL INITIAL** is composed exclusively of specifically selected yeast autolysates and thiamine.
- Thiamine promotes optimal multiplication of yeasts, while the autolysates release not only free amino acids that are immediately available for the yeasts, but also vitamins and trace elements necessary for the proper metabolism of yeasts.
- The input of these nutrients early on in the wine-making process makes the yeasts more resistant to the difficult conditions of the wine-making environment. This enables alcoholic fermentation to take place under the best possible conditions, without organoleptic alteration or stuck fermentation.

APPLICATIONS

- Application to white, rosé and red musts
- Added during preparation of yeast inoculation to strengthen the fermenting capacities of yeasts under difficult conditions: nutrient deficiency, high clarification, risk of microbial contamination, high alcohol levels, low-temperature fermentation, etc.
- Added during preparation of yeast inoculation to limit organoleptic alteration: production of volatile acidity, H₂S, etc.
- Added when setting up a starter.

DOSAGE

Recommended dose: 20 to 40 g/hL.

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

INSTRUCTIONS FOR USE

Dissolve **NUTRICELL INITIAL** 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 existing 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.

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