

NUTRISTART® AROM

Nutrient for alcoholic fermentation, based on inactive yeast, yeast autolysates and diammonium phosphate, to enhance the aromatic complexity of white and rosé wines.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the regulation (EC) n° 606/2009.*

SPECIFICATIONS

A complete nutrient based of organic nitrogen sources and diammonium phosphate. **NUTRISTART® AROM** is specially formulated to develop the organoleptic complexity (aromas and taste) of white and rosé wines. The balance between its organic nitrogen sources results in the production of more elegant wines, with more finesse, typicality and better balance in the palate. The glutathione-rich fraction of the formulation participates in the protection of the aromas formed during the alcoholic fermentation.

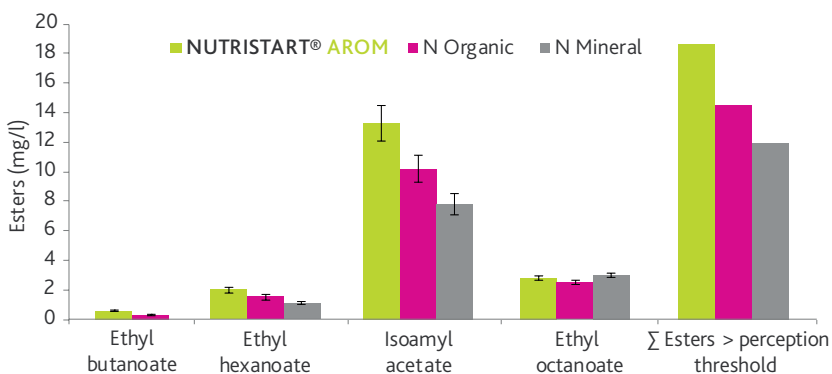
OENOLOGICAL PROPERTIES

- Assure a consistent and complete alcoholic fermentation when facing light to moderate nitrogen deficiency in juices and must.
- In the case of high nitrogen deficiency or potentially high ABV, complete **NUTRISTART® AROM** with a mineral nitrogen source, in order to guarantee sufficient nutrition to yeast.

The amount of available nitrogen needed should be determined according to the potential ABV of the must. For a successful fermentation, the richer the must is, the higher is the nitrogen dosage needed, as well as other growth factors. Do not hesitate in consulting our online decision-making tool (OAD Nutrition) at **LAFFORT & YOU** on our website.

EXPERIMENTAL RESULTS

Fermentation of Sauvignon Blanc grapes (Sancerre) with **ZYMAFLORE® X16**. The nitrogen nutrition is 100% mineral, 100% organic or 100% **NUTRISTART® AROM**. The must fermented with **NUTRISTART® AROM** resulted in wines with higher aromatic complexity.



Matrix	Sauvignon Blanc
AVB (% vol.)	13,5%
Turbidity (NTU)	106
Yeast strain	ZYMAFLORE® X16
Nass (mg N/L)	188
N add.(mg N/L)	24 (carence faible)
Addition 1 (t=0)	∅
Addition 2 (1/3 FA)	100 % NUTRISTART® AROM
	100 % N Organic
	100 % N Mineral



LAFFORT
L'œnologie par nature

NUTRITIONAL PROPERTIES

A 10 g/hL dosage of NUTRISTART® AROM provides the equivalent of 12 mg/L available nitrogen to the yeast.

PHYSICAL CHARACTERISTICS

Aspect powder Colour beige

CHEMICAL AND MICROBIOLOGICAL ANALYSES

Humidity < 7%	<i>Staphylococcus aureus</i> /g..... abs.
Arsenic < 3 ppm	Coliforms..... <10 ² UFC/g
Lead < 2,5 ppm	Molds <10 ³ UFC/g
Mercury < 1 ppm	Lactic acid bacteria <10 ³ UFC/g
<i>Salmonella</i> /25g abs.	Acetic bacteria <10 ³ UFC/g
<i>E. Coli</i> /g abs.	Yeasts <10 ² UFC/g

PROTOCOL FOR USE

DOSAGE

- 20 to 60 g/hL for whites and rosés. To be calculated according to the initial available nitrogen of the must, its potential ABV, turbidity (NTU) and the chosen yeast strain.

U.E. Regulation: maximum legal dosage of 500 g/hL.

IMPLEMENTATION

Dissolve NUTRISTART® AROM in 10 times its volume of must, then add it to the tank in fermentation. The addition is recommended at the first third of the alcoholic fermentation, and it can be done at once or in multiple smaller additions.

STORAGE

- Store in original sealed bags, in a dry cool place (off the floor) and in an odour-free environment.
- Optimal date of use (sealed bag): 3 years.

PACKAGING

- 1 kg Bags - 10 kg Boxes.
- 5 kg Bags – 10 kg Boxes.

