



VITAFERM CRISTAL

Fermentation Nutrient.

→ OENOLOGICAL INTEREST

- Composed of thiamine and diammonium phosphate, the form of nitrogen most easily assimilated by multiplying yeasts.
- Promotes good yeast multiplication
- Allows a rapid start of fermentation ensuring good cell viability
- Reduce latency period limiting the production of volatile acidity
- Limits the production of ethanal responsible for the combination of free SO₂

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Diammonium phosphate
- Thiamine dihydrochloride or vitamin VB1 (0,2%)

Fermentation characteristics:

- Alcohol tolerance: 14.8% Vol.
- Optimal fermentation temperature: 13 to 20°C

For oenological use, in compliance with the International Oenological Code.

→ DOSAGE

From 10 to 20 g / hL at the beginning of alcoholic fermentation depending on the nitrogen requirements of the yeasts and the level of must deficiency.

- Up to 10 g / hL for the preparation of the pied de cuvee
- From 15 to 20 g / hL for Charmat fermentation
- Up to 20 g / hL for refermentation with **PROELIF** microbeads



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→ INSTRUCTIONS FOR USE

- Dissolve in warm water or directly in the must or wine.
- Add at the beginning of fermentation at the same time as the yeast
- Add in the tank at the beginning of secondary fermentation

→ ADDITIONAL INFORMATION

Do not dissolve directly with the yeast but prepare the solution separately.

→ STORAGE AND PACKAGING

Store in the original sealed package, protect from light, in a dry and odorless place at room temperature. Respect the expiration date indicated on the package.

Use immediately after opening the package (sensitive to moisture).

- 1 kg bags in 10 kg cardboard box
- 5 kg bags in 20 kg cardboard box