



OENOLIA
AUXILIA

Yeast nutrient prepared with yeast cell walls and yeast hulls for wines produced from very ripe grapes or very clear musts.
Preparation of basic wines for fermentation.



→ OENOLOGICAL INTEREST

- 100% organic yeast cell wall
- Improves difficult fermentation end products
- Reduction of stress from the LSA, resulting in decreased production of volatile acidity
- Improves the fermentability of wine bases for sparkling wine by absorbing the fermentation inhibitors
- Taste-neutral
- Improves maturation on lees

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

- Yeast cell wall from a 100% organic process
- It does not contain GMO and has not undergone ionising treatment
- Suitable for the primary fermentation of wine bases for sparkling wines.

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

→ DOSAGE

- It is used from 20 to 40 g/hL
Maximum allowed dose: 40 g/hL (EC Regulation No. 2019/934).

→ INSTRUCTIONS FOR USE

For primary fermentation: divide the dose into 2 periods (from 10 to 20 g/hL):

- at the inoculum: introduce directly during rehydration or dissolve in the must and introduce directly into the autoclave
- mid-fermentation: add together with 20 g/hL of **AZOFERM**



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For the preparation of wine bases for sparkling wines before re-fermentation:

- Charmat method: dissolve in wine and dose directly into the autoclave before the inoculum.
- Traditional or Ancestral method: dissolve in wine and add to the cuvée assemblage, not yet stabilised from a tartaric point of view before pre-filtration. Store for at least 48 hours before filtration.

→ ADDITIONAL INFORMATION

- It favours both yeasts and bacteria.
- Monitor the evolution of the bacterial population, especially if we are not looking for Living Lactic Ferments.

→ STORAGE AND PACKAGING

Store in the original, sealed package in a clean, dry and odour-free place at temperatures below 15°C. Do not freeze. Respect the expiry date indicated on the packaging. To be used immediately after opening.

- 1 kg pack
- 20 kg bag