



NUTRIFERM ADVANCE

COMPLEX YEAST NUTRIENT FOR ALCOHOLIC FERMENTATION MID-FERMENTATION SUPPLEMENT FOR RED WINES

COMPOSITION

Yeast hulls, DAP and cellulose.

GENERAL FEATURES

The main cause of sluggish or stuck fermentations in red wine is the dissolution of yeast cell walls by alcohol, particularly at high temperatures. The physiological effect of this dissolution is the destruction of sugar transport proteins causing progressive yeast death and arresting of fermentation.

NUTRIFERM ADVANCE prevents yeast death by providing:

- Nitrogen at mid-fermentation allowing sugar transport proteins to maintain their vital activity through completion of alcoholic fermentation. This nitrogen is derived from both amino acids provided by yeast hulls and DAP.
- Lipids from yeast hulls which strengthen yeast cell walls to provide resistance to elevated alcohol content.
- Detoxification through the adsorption of short chain fatty acids (which inhibit yeast metabolism) through the synergistic action of yeast hulls and cellulose.

APPLICATIONS

NUTRIFERM ADVANCE is added at mid-fermentation (approximately 1/3 sugar depletion) to maintain yeast viability and growth until the completion of the fermentation. To enhance its efficiency add 10 mg/L oxygen between 1/3 and 1/2 sugar depletion. It is recommended to add **Nutrifer Energy or Arom at the start of fermentation** to get an effective yeast growth phase. In the case of low YAN (less than 150 mg/L), supplement with DAP 24 hours after inoculation.

DOSAGE

20 to 40 g/hL (1.7 – 3.3 lb/1000 gal) depending on initial YAN in the must or juice, grape maturity, fermentation temperature, yeast strain, etc.

10 g/hL of **Nutrifer Advance** provides approximately 14 mg/L YAN.

LEGAL ADDITION LIMIT

- USA – 72 g/hL (6 lb/1000 gal)
- EU - 80 g/hL (6.6 lb/1000 gal)

INSTRUCTIONS FOR USE

Dissolve **NUTRIFERM ADVANCE** in about 10 times its weight of fermenting must or warm water. Add at mid-fermentation (approximately 1/3 sugar depletion) and mix well. For a complete nutrition program during fermentation, ask your Enartis Technical Advisor.

PACKAGING AND STORAGE

1 Kg and 10 Kg bag

Sealed package: store in a cool, dry, well-ventilated area away from light.

Opened package: carefully reseal to prevent absorption of moisture and store as above. Use rapidly once opened.

Product approved for winemaking by the TTB.

Legal Limit: The amount of yeast cell walls used shall not exceed 3 lbs/1000 gals. (0.36 g/L) of wine or juice.

Product approved for enological use in accordance with:

Reg. (EC) N. 606/2009