

YEAST NUTRIENT

ENARTISGREEN NUTRIENTE

Certified organic fermentation adjuvant

	COMPOSITION Yeast hulls
	GENERAL CHARACTERISTICS Yeast nutrient based on yeast hulls and certified organic in accordance with European regulations [Reg. (EC) N° 843/2007 and Reg. (EC) N° 889/2008]. Promotes fermentation metabolism by offering physical support to yeast cells, helping with the loss of CO ₂ and adsorbing toxic compounds present in must or produced during fermentation. It provides survival factors such as sterols and fatty acids that help prevent fermentation abnormalities and the production of unwanted compounds such as acetic acid, acetaldehyde and H ₂ S.
	APPLICATIONS <ul style="list-style-type: none"> ▪ <i>In primary and second fermentations:</i> it detoxifies by adsorbing medium chain fatty acids and pesticide residues; provides physical support to yeast; prevents stuck and sluggish fermentations; reduces the risk of sulphur compound formation; ensures better aromatic cleanliness. ▪ <i>Prevents fermentation anomalies in risky situations:</i> must with high Brix, moldy grapes, highly contaminated must and the re-fermentation of wine with high alcohol content. ▪ <i>Treatment of stuck fermentations:</i> acts as a detoxifier and promotes the restart of alcoholic fermentation. ▪ <i>Preparation of pied de cuve.</i>
	DOSAGE <ul style="list-style-type: none"> ▪ Primary fermentation: 10 – 20 g/hL (0.8 – 1.6 lb/1000 gal) to be dosed immediately at yeast inoculum. ▪ Must at risk of stuck fermentation: 20 – 40 g/hL (1.6 – 3.2 lb/1000 gal) to be dosed at yeast inoculum. ▪ Treatment of stuck fermentations: 20 – 40 g/hL (1.6 – 3.2 lb/1000 gal). ▪ Preparation of <i>pied de cuve</i>: 10 - 15 g/hL (0.8 – 1.2 lb/1000 gal). <p>Maximum legal dose in the EU: 40 g/hL Maximum legal dose in the USA: 36 g/hL (3 lbs/1000 gals.)</p>
	INSTRUCTIONS FOR USE Dissolve EnartisGreen Nutrient in a small amount of water and add to the must or <i>pied de cuve</i> when inoculating yeast.
	PACKAGING AND STORAGE CONDITIONS 1 kg <p>Sealed package: store in a cool, dry and well-ventilated place. Opened package: carefully reseal and store as indicated above.</p>
	COMPLIANCE The product is in compliance with: Codex Œnologique International Reg. (CE) N. 834/2007 Reg. (CE) N. 889/2008 <p>Product approved for winemaking, in accordance with: Reg. (UE) N. 203/2012 Reg. (UE) N. 2018/1584 Reg. (UE) N. 2019/934</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

Product approved for winemaking by the TTB.
The amount used shall not exceed 3 lbs/1000 gals. 36 g/hL (0.36 g/L) of wine or juice. (GRAS).

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