





YEAST NUTRIENT

NUTRIFERM WM

Nutrient and stabilizer for the fermentation of red and rosé wines.



COMPOSITION

Di-ammonium phosphate, condensed and hydrolyzable tannins, inactivated yeast, thiamine.



GENERAL CHARACTERISTICS

Nutriferm WM is blend that in just one addition:

- promotes a regular fermentation
- stabilizes color
- improves sensory quality



Nutriferm WM provides:

- Ammonia and thiamine that stimulate yeast growth and metabolism resulting in a regular and complete fermentation and the prevention of off-flavors
- Hydrolyzable and condensed tannins that protect anthocyanins from oxidation and contribute to color stabilization and wine structure
- Yeast polysaccharides that enhance color and aroma stability and wine mouthfeel



APPLICATIONS

- Fermentation of red and rosé wines
- Fermentation of thermovinified juice



DOSAGE



Red wine: 50 g/hL (4.2 lb/1,000 gal) Rosé wine: 30 g/hL (2.4 lb/1,000 gal))

10 g/hL of Nutriferm WM supplies approx. 11 mg/L of YAN and 0.10 mg/L of thiamine.

Maximum legal dosage in the EU: 60 g/hL



INSTRUCTIONS FOR USE

Dissolve Nutriferm WM in a small amount of water and let stand for 15-20 minutes. Add to must at yeast inoculation.



PACKAGING AND STORAGE CONDITIONS

10 kg



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 indicated above. Use quickly once opened.



COMPLIANCE

Product approved for winemaking, in accordance with: Reg. (UE) 2019/934

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.