

# PHOSPHATES TITRES

## OPTIMIZATION OF FERMENTATION

Maximum legal dose : 6 g/hL

### ↘ OENOLOGICAL APPLICATIONS

**PHOSPHATES TITRES** contains nitrogen to ensure regular yeast multiplication and complete and regular sugar utilisation. It is recommended for sparkling wine production.

**PHOSPHATES TITRES** also contains thiamine chlorhydrate which helps maintain yeast health.

The DIAMMONIUM PHOSPHATE contained in **PHOSPHATES TITRES**, since it is consumed rapidly, encourages the start of alcoholic fermentation.

DIAMMONIUM PHOSPHATE ensures an even supply of nitrogen right to the end of fermentation.

By encouraging fermentation of the yeast rather than respiration, DIAMMONIUM PHOSPHATE optimises fermentation efficiency.

### ↘ INSTRUCTIONS FOR USE

Dissolve **PHOSPHATES TITRES** in ten times its volume of cold water before adding to the wine.

When preparing red, white or rosé wines, incorporate the **PHOSPHATES TITRES** into the wine must or/and the fermenting must.

With base wines intended for secondary fermentation, incorporate the **PHOSPHATES TITRES** into the wine together with the sugar syrup and the starter cultures.

### ↘ DOSE RATE

- 5 g/hL

### ↘ PACKAGING AND STORAGE

- Packs of 1 kg and 5 kg

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.