

MINVIT

OPTIMIZATION OF FERMENTATION

Mixed mineral nitrogen activator to encourage the multiplication of yeasts.

↓ OENOLOGICAL USES

Ideal for high nitrogen deficiencies, PAN (promptly assimilable nitrogen) < 100 - 150.

In fermentation and secondary fermentation the use of **MINVIT** makes it possible to give the must ammonium salts and thiamine (0.15%) required for the multiplication and fermentative metabolism.

The cellulose present in **MINVIT** facilitates the dispersion of the yeast cells within the must to be fermented and distances compounds C8 - C10 (medium chain fatty acids) recognised blastomycetic metabolic inhibitors.

↓ DOSAGE AND INSTRUCTIONS FOR USE

Maximum legal dose: 40 g/hL for treatment.

Normal dose: 5 to 40 g/hL depending, amongst other things, on the quantity of assimilable nitrogen present in the must, of the strain of yeast used, of sugar concentration to be fermented and of the objective sought for the product. 10 g/hL of **MINVIT** make 20 mg/L of approximately ammoniacal assimilable nitrogen.

If the objective sought is a sharp increase in the biomass of yeasts, **MINVIT** should be added at the beginning of the fermentation.

However, for use as a fermentation activator, it is generally recommended to add **MINVIT** a third of the way through and not at the beginning of alcoholic fermentation, to avoid any phenomenon of excessive yeast multiplication. If you need to use **MINVIT** at the beginning of the fermentation, it is therefore preferable to associate an organic or complex nutrient.

Dissolve **MINVIT** in a volume of cold water equal to 3 times its weight. After absorption, mix the must well while racking or pumping over.

↓ PACKAGING AND STORAGE

1 kg and 15 kg bags.

Store in a dry place at room temperature and free of odours. Once you open the bag, the product must be used quickly and cannot be stored.