

wynTube

wynTube ALERT

*Wine Yeast Nutrient in miniTubes™:
complex nutrition and microbiological control*

WYNTUBE: NUTRITION IN MINITUBES

We have applied the well-known miniTubes™ Technology to yeast nutrients. With the wynTube (Wine Yeast Nutrient in miniTubes) range NO DUST... NO MESS... NO WASTE objectives have been obtained even with fermentation nutrients.

CHARACTERISTICS

wynTube Alert is a complete nutrient with an antimicrobial action, given the presence of chitin derivatives. From a nutritional point of view, it provides organic nitrogen, vitamins and mineral salts. It can be used during every phase of the fermentation, from yeast inoculation to the second fermentation in sparkling wines.

With wynTube Alert the fermentation kinetic and aroma production, improve thanks to these nutrients and can reach a maximum expression given the selective action of the chitin derivatives. These natural and non-allergenic polysaccharides, prevent the multiplication of lactic acid bacteria and indigenous yeast, and in particular apiculate yeast and *Brettanomyces*. At the recommended concentrations, they do not have any inhibitive action on *Saccharomyces cerevisiae*. The antimicrobial action of wynTube Alert prevents sponaneous malolatic fermentations, increases in volatile acidity and production of off-flavours. It also creates the best conditions to get optimal results with the inoculated yeast.

In particularly deficient musts, another nitrogen supplement is recommended. With wynTube Alert it is possible to reduce the amount of SO₂ used, hence at the end of the alcoholic fermentation the acetaldehyde concentration is lower.

USES

wynTube Alert is particularly recommended for yeast nutrition when the objective is to:

- reduce, postpone or eliminate the use of SO₂ in grapes with no alterations or at least minimal;
- reduce SO₂ use during the fermentation of altered musts;
- prevent the malolactic fermentation from starting during the alcoholic fermentation;
- avoid the development of lactic acid bacteria in the base wines or during the second fermentation of sparkling wines;
- reduce the acetaldehyde concentration in finished wines;
- substitute for lysozyme use against lactic acid bacteria;
- improve the performance of selected yeast in terms of intensity as well as aromatic and sensory complexity.

The chitin derivatives found in wynTube Alert work by damaging the cell walls of microorganisms and it is important to guarantee 3-5 days of contact time.

At the end of the fermentation or second fermentation, the wines treated with wynTube Alert are more clear and easier to filter thanks to the clarifying action of the chitin derivatives.

WARNING

- Do not use if using yeast-lactic acid bacteria co-inoculation.
- Do not use if inoculating with non-Saccharomyces.
- The antimicrobial effect is diminished in highly turbid musts. In these cases a higher dosage is recommended.
- During racking the chitin derivatives as well as the dead cells are removed and hence the wine is no longer protected from future microbiological spoilage.
- To start the MLF in wines treated with wynTube Alert, the wine needs to be first racked and then inoculated with selected lactic acid bacteria.

DOSAGE AND INSTRUCTIONS FOR USE

Must from healthy grapes: 25-40 g/hL. Must from altered grapes: 40-50 g/hL or more.

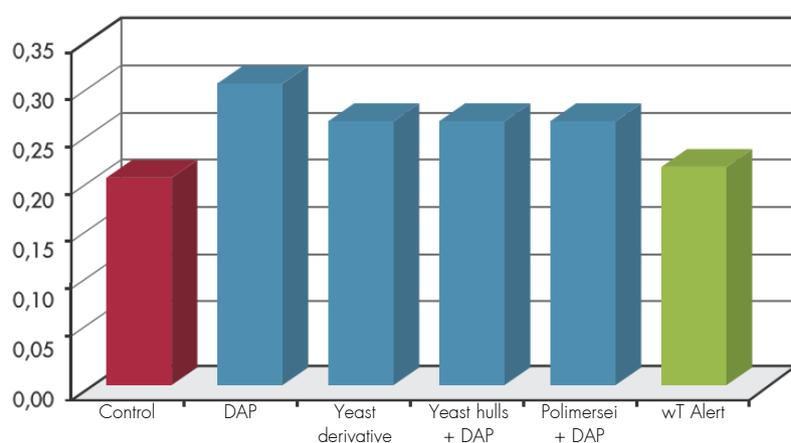
Second fermentation in sparkling wines: 25-35 g/hL.

10 g/hL of wynTube Alert supplies 6 mg/L of YAN.

Dissolve wynTube Alert in a small amount of water and add to the volume to be treated, homogenize carefully. Add to the must or "pied de cuve" or base wine at the same time as the yeast inoculation.

PACKAGING

2 kg and 10 kg bags.



Volatile acidity (g/L) developed during the second fermentation of a Lambrusco base wine with starting AV of = 0,20 g/L.

The treatments are different in terms of type of nutrients (or support) provided but in each case 60 mg/L of YAN were supplied.