

# wynTube RevelaThiol

*Wine Yeast Nutrient in miniTubes™:*

*complex nutrition in order to increase thiol aromas*

## WYNTUBE: NUTRITION IN MINITUBES

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We applied the now well-known miniTubes™ technology to yeast nutrients. With the wynTube range (Wine Yeast Nutrient in miniTubes) the aim of NO DUST... NO MESS... NO WASTE... has also been achieved for fermentation activators.

## FEATURES

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**wynTube RevelaThiol** is a completely organic nutrient made of autolyzed yeast, distinguished by its high supply of glutathione.

During the alcoholic fermentation RevelaThiol provides adequate nutrition to the yeast by giving amino acid nitrogen as well as vitamins, mineral salts, sterols and long chain fatty acids.

RevelaThiol is particularly suitable for the fermentation of musts with varietal thiol potential. This is thanks to the fact that there is only organic nitrogen present which does not impede the entry of aromatic precursors into the yeast cells and then consequent transformation into their free aromatic form.

## USES

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The presence of glutathione and reductive peptides protect the varietal thiols from oxidative phenomena and from combination with quinones. Since the liberation of aromatic thiols happen in the first half of the fermentation, in order to maximize the results RevelaThiol should be used when inoculating the yeast, if possible without adding ammonium salts.

The best aromatic expression is obtained by working also with yeast, such as Fervens Emotion, that have a high  $\beta$ -lyase activity.

wynTube Revelathiol, as well as all organic nitrogen based nutrients, only provides limited quantities of YAN, therefore for musts that are particularly poor another addition with for example wynTube Full is advisable.

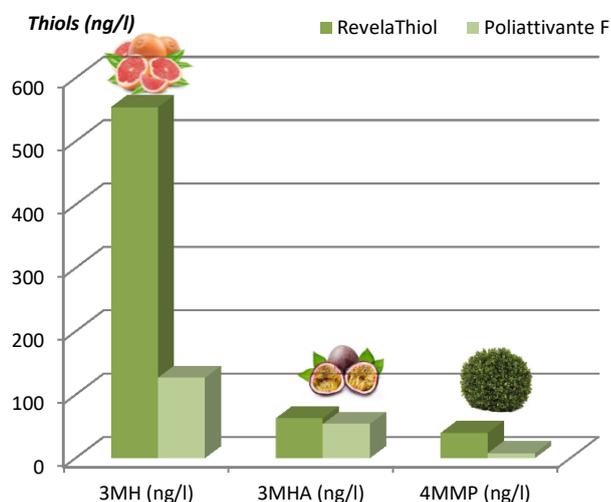
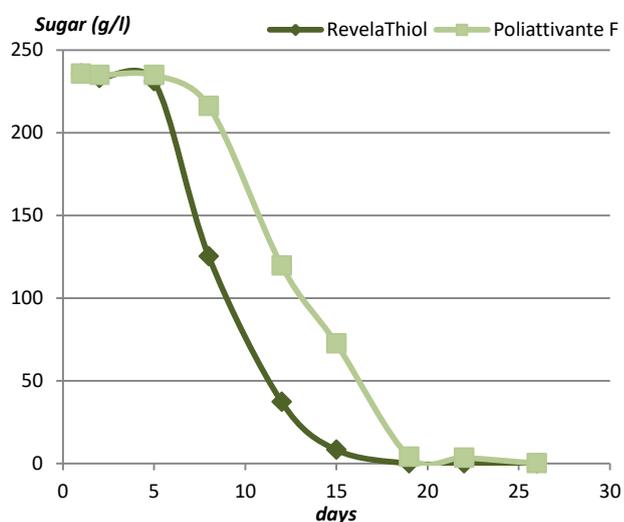
The amino acids and mannoproteins of Revelathiol helps create more complex wines with mouthfeel volume and less bitter notes.

## DOSAGE AND INSTRUCTIONS FOR USE

From 20 to 40 g/hl. Dissolve wynTube Revelathiol in water 1:10 ratio, wait 10 minutes, mix well and add to the must.

## PACKAGING

2 kg and 10 kg bags.



*Influence of nutrition on the fermentation kinetics and on the release of thiol aromas, with equal amounts of YAN supplied (12 mg/L). Must of Sauvignon Blanc, Trentino Alto Adige, with initial YAN of 182 mg/L.*