

wynTube PROLIFE

Wine Yeast Nutrient in miniTubes™: detox and supplement

WYN TUBE: NUTRITION IN MINITUBES

We have applied the well known miniTubes™ technology to yeast nutrients. With the wynTube (Wine Yeast Nutrient in miniTubes) product range the objective of NO DUST... NO MESS... ONLY VITALITY... has been reached.

APPLICATIONS

When used during the alcoholic fermentation it helps the yeast to maintain its cell membrane functions intact, thanks to the release of unsaturated fatty acids and sterols, as well as its capacity to adsorb endogenous inhibitors such as medium chain fatty acids. This leads to greater cell vitality in the final stages of the fermentation that ensures a better sugars finish and aromatic expression of the yeast. The release of mannoproteins increases the wine complexity and helps reduce herbaceous notes.

In the case of stuck or second fermentations the adsorbing action of **wynTube ProLife** is critical to detoxify the wine and prepare it for the new inoculation. The amino acids and vitamins provided, support proper yeast nutrition during the alcoholic fermentation and the second fermentation.

METHOD OF USE

Pour in a 1:10 ratio of water, must or wine, wait 5 minutes and dissolve by mixing, then add to the must/juice to be treated.

DOSAGE

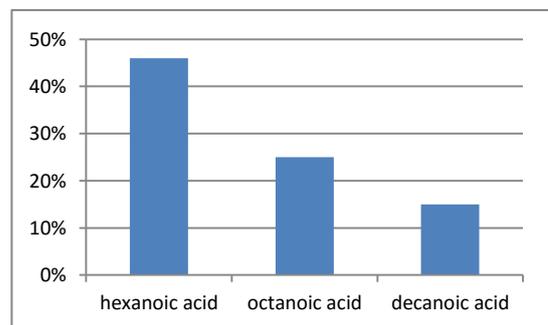
During the fermentation: 15-25 g/hL.

During the second fermentation: 20-40 g/hL before the inoculation.

To cure sluggish or stuck fermentations: 40 g/hL before the inoculation.

PACKAGING

2 kg and 10 kg bags.



% Reduction of C6, C8 and C10 fatty acids with 40 g/hL of wynTube ProLife after 24 hours of contact (Chardonnay, stuck fermentation)

	WINEMAKING CONDITIONS	PRODUCT*	ADVANTAGES	
WHEN TO ADD	Yeast rehydration	<ul style="list-style-type: none"> - high alcohol potential; - winemaking in reductive conditions; - in any situation when we want to heighten the sensory impact. 	wynTube PREPARA (FAN = 3 mg/l) High alcohol resistance and anaerobiosis thanks to sterols and unsaturated fatty acids. Aromatic intensity and cleanliness improvement due to vitamins and organic nitrogen.	
	Inoculation	<ul style="list-style-type: none"> - must with low to average FAN –normal alcohol potential. 	SUPERATTIVANTE (FAN = 20 g/l)	Good fermentation start thanks to the FAN and thiamine supply.
		<ul style="list-style-type: none"> - must with medium-low FAN and normal alcohol potential; - very clear must; - necessity to remove yeast inhibitors from the must 	POLIATTIVANTE F (FAN = 14 mg/l)	Better yeast expression thanks to the nitrogen and regulatory action of the fibres. Without sulphate.
		<ul style="list-style-type: none"> - very clear must; - presence of yeast inhibitors; - risk of initial "boost" 	POLIMERSEI (FAN = 0 mg/l)	Better aromatic cleanliness thanks to normal fermentation kinetics and to the adsorption of abnormal odours (ex. mould) and inhibitors.
		<ul style="list-style-type: none"> - guarantee a balanced and complete nutrition in one step. 	wynTube FULL (FAN = 10 mg/l)	Guaranteed nitrogen for aroma production and growth factors for alcohol resistance. miniTubes technology. Without sulphate.
			BIO S-Free BIOATTIVANTE (FAN = 11 mg/l)	Guaranteed nitrogen for aroma production and growth factors for alcohol resistance. Bio S-Free doesn't contain sulphate.
	1/3 of fermentation	<ul style="list-style-type: none"> - high alcohol degree; - highly anaerobic environment 	wynTube PROLIFE (FAN = 2,5 mg/l)	A good complete fermentation thanks to the lipid nutrition and the removal of inhibitors. miniTubes technology.
		<ul style="list-style-type: none"> - normal FAN conditions and potential alcohol; - winemaking in reductive conditions 	wynTube FULL BIO S-Free	The complete nutrition and absence of sulphates guarantees good sensory effects even in "stressful" situation ex. in reductive conditions.
		<ul style="list-style-type: none"> - normal FAN condition and potential alcohol. 	BIOATTIVANTE	Improve the fermentation kinetics as well as the sensory aspects thanks to a complete nutrition.
		<ul style="list-style-type: none"> - high alcohol potential; - conditions that could favour the appearance of unpleasant secondary products 	VITALYEAST (FAN = 4 mg/l)	Obtain maximum aroma synthesis and limit volatile acidity and sulphur compounds thanks to amino acid nitrogen and growth factors.
		<ul style="list-style-type: none"> - to maximize fruit expression by the yeast 	FRUCTAL (FAN = 4 mg/l)	Obtain maximum fruit expression and limit volatile acidity and sulphur compounds thanks to amino acid nitrogen and growth factors.
	Stuck fermentations	<ul style="list-style-type: none"> - must-wine rich in catabolite inhibitors 	POLIMERSEI	Prepare a base wine to ensure the success of the second inoculation thanks to the removal of saturated fatty acids.
			wynTube PROLIFE	Prepare a base wine to ensure the success of the second inoculation thanks to the removal of saturated fatty acids. Enrich with nutritional factors.
	Second fermentation	<ul style="list-style-type: none"> - yeast acclimatization 	wynTube FULL / BIO S-Free	Supply complex nutrition, without sulphate.
			BIOATTIVANTE	Supply complex nutrition.
<ul style="list-style-type: none"> - re-fermentation 		wynTube FULL / BIO S-Free	Guarantee good kinetics and aromatic development, without sulphate.	

*Free Available Nitrogen referred 10 g/hl product dosage



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