



Solutions for wine making

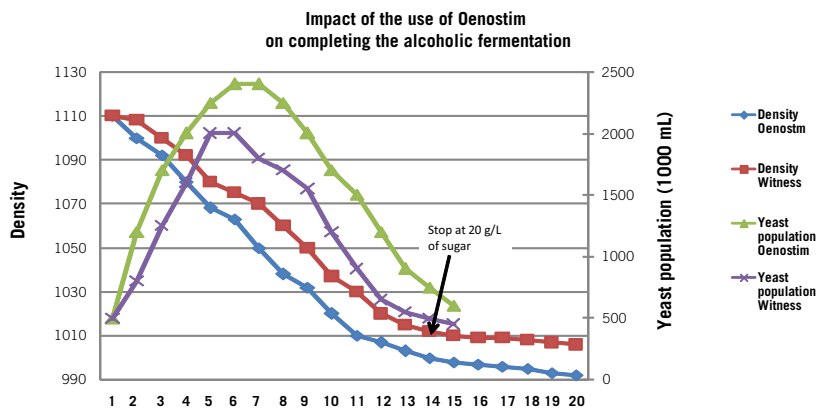
Oenostim

Combination of growth factor and survival factor.

Second generation activator, Oenostim reinforces yeast activity and limits fermentation risks. Oenostim brings to the yeast a combination of vitamins, minerals, fatty acids and sterols. The use of Oenostim allows the best expression of the grapes qualities.

OENOLOGICAL INTEREST

- > New generation activator, oenostim offers a high content of growth factors (vitamins, minerals) and survival factors (sterols and fatty acids).
- > Used at the very beginning of the yeast rehydration water, Oenostim allows higher viable cell count and delays die off during the alcoholic fermentation.
- > Oenostim increases significantly resistance to ethanol, avoids excessive production of volatile acidity and improves aroma production by the active dry yeast.



- > Bringing these bio-assimilable nutrients during the yeast rehydration water, Oenostim allows the best possible expression of the grapes qualities.

APPLICATION RATE AND DIRECTIONS FOR USE

- > Add 30 g /hL in yeast rehydration water prior to the yeast.
- > Use a clean, inert container.
- > Do not use directly in the tank.
- > Dissolve the total quantity of Oenostim needed for the fermentation tank in 20 times its weight in water at 37°C. Mix well, and then incorporate the active dry yeast. Follow the protocol for standard active dry yeast rehydration.

PACKAGING

- > 1kg and 5kg bag.

STORAGE

- > Store in a cool and dry place, in its original sealed packaging. Use within the specified use-by date.
- > Do not use open packages.

