



Nutristart® OrganiQ

Complete organic nutrient associating amino acids, vitamins, minerals and trace elements for regular and complete fermentation. Product in accordance with the Cœnological Codex.

SPÉCIFICITÉS

100% organic nutrient, naturally rich in vitamins (thiamine, niacin, pantothenic acid, folic acid, ...), minerals and trace elements (magnesium, manganese, zinc, iron, ...) that promotes cellular multiplication. **Nutristart® OrganiQ**:

- Reproduces the nutritional distribution naturally present in the must (balance between amino acids and mineralized nitrogen).
- Guarantees improved nutritional balance of the yeast.

CENOLOGICAL APPLICATIONS

- Ensures regular and complete AF in the case of slight to moderate nutritive element deficiencies (approx. 120 mg/L -120ppm- of assimilable nitrogen) in the must.
 - In the case of high nitrogen deficiencies and/or in the case of alcohol-rich wines, use **Nutristart® OrganiQ** with a supplementary nitrogen source to guarantee improved nutritional balance in the yeast.
- 30 g/hL (300ppm) of **Nutristart® OrganiQ** provides on average 16 mg/L (16ppm) of assimilable nitrogen.

NUTRITIONAL PROPERTIES

Besides being rich in organic nitrogen, **Nutristart® OrganiQ** naturally contains thiamine (Vitamin B1), vitamin required for a good multiplication and cellular viability.

Nutristart® OrganiQ is also rich in pantothenic acid (vitamin B5), essential for reducing H₂S production, and in essential minerals for good yeast vitality, especially magnesium, manganese and zinc.

PROTOCOL FOR USE

DOSAGE

- 30 to 40 g/hL (300 to 400 ppm) in white, rosé or red.

IMPLEMENTATION

Dissolve in 10 times its weight of must. Incorporate into the fermentation tank.

We recommend adding **Nutristart® OrganiQ** during the first third of alcoholic fermentation, after a density loss of approximately 30 points.

STORAGE

Store in original, unopened packaging and use within the specified use-by date.

Particular conditions: refer to the technical data sheet.

PACKAGING CONDITIONNEMENT

1 kg bag - 10 kg box.

10 kg bag.

For optimal management of yeast nutrition during alcoholic fermentation, refer to the LAFFORT Technical Booklet « Good management of fermentation activators ». A regular and complete alcoholic fermentation is an essential factor for a successful malo-lactic fermentation.

