



Vines to Vintages Inc.

For All Your Winemaking Needs



905.562.0142

Nutrients & Fermentation Aids

Product	Description	Weight	Price CA\$
Bioactiv (Laffort)	<p>Bioactiv provides:</p> <p>A physical support effect for the yeasts Detoxification of the must and the wine Non-nitrogenous yeast nutrition.</p>	1 kg	20.00
Bioarom	<p>Bioarom is able to:</p> <p>Allow the yeast to assimilate these glutathione precursors (cysteine, N-acetyl cysteine) during AF, and thus synthesize more of the glutathione tripeptide.</p> <p>Allow the maximum aromatic potential of the wine to be preserved through enhanced oxidative protection.</p>	20 g 1 kg	4.00 49.00
Dynastart / Superstart	<p>Dynastart improves viability and the general metabolism of the yeast, and thus:</p> <p>Significantly increases resistance to ethanol.</p> <p>Avoids excessive production of volatile acidity.</p> <p>Improves aroma release optimization / aroma production by the yeast.</p> <p>Reinforces starter culture efficiency.</p>	100 g 1 kg 5 kg	5.00 32.00 120.00

991 Twenty Road, Jordan, ON L0R 1S0

Tel: 905.562.0142 Fax: 905.562.0087 Email: vinestovintages@sympatico.ca



Vines to Vintages Inc.

For All Your Winemaking Needs



905.562.0142

Product	Description	Weight	Price CA\$
Malostart	Malostart is a bacterial activator for facilitating malolactic fermentation (MLF), a complex bacterial activator which enables the wine to be detoxified and supplies the bacteria with the nutrients essential to their development, in a medium diminished in nutrients by yeasts	20 g 500 g	3.50 22.50
Nutristart	Nutristart is an all-round activator comprised of ammonium salts (phosphate), thiamine and inert yeast, enabling: the development of a sufficient yeast population regular and complete alcoholic fermentation, the prevention of undesirable compound formation (H ₂ S, VA, etc.).	100 g 1 kg 20 kg	3.00 17.00 280.00
Nutristart Organiq	Nutristart Organiq: Reproduces the nutritional distribution naturally present in the must Guarantees improved nutritional balance of the yeast.	1 kg	31.50

991 Twenty Road, Jordan, ON L0R 1S0

Tel: 905.562.0142 Fax: 905.562.0087 Email: vinestovintages@sympatico.ca



Vines to Vintages Inc.

For All Your Winemaking Needs



905.562.0142

Product	Description	Weight	Price CA\$
Turbicel	Turbicel allows optimization of alcoholic fermentation kinetics, particularly in heavily clarified juices, and enhances aromatic expression.	5 kg	72.50
Thiazote pH	<p>The combined provision of ammonium salts and thiamine (vitamin B1) contained in Thiazote pH permits:</p> <p>The multiplication of the yeast population whilst also ensuring viability,</p> <p>Fermentation acceleration,</p> <p>A decrease in ketonic acid content (the role of thiamine), which is able to bind SO₂.</p>	100 g 1 kg	1.50 9.00



991 Twenty Road, Jordan, ON L0R 1S0
Tel: 905.562.0142 Fax: 905.562.0087 Email: vinestovintages@sympatico.ca