



# Nutristart<sup>®</sup> 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

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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<sup>®</sup> 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

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- 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<sup>®</sup> OrganiQ** with a supplementary nitrogen source to guarantee improved nutritional balance in the yeast.
- 30 g/hL (300ppm) of **Nutristart<sup>®</sup> OrganiQ** provides on average 16 mg/L (16ppm) of assimilable nitrogen.

## NUTRITIONAL PROPERTIES

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

**Nutristart<sup>®</sup> OrganiQ** is also rich in pantothenic acid (vitamin B5), essential for reducing H<sub>2</sub>S production, and in essential minerals for good yeast vitality, especially magnesium, manganese and zinc.

## PROTOCOL FOR USE

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### 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.*

