

Classic Phosphate

OPTIMIZATION OF FERMENTATION

Maximum legal dose: 6 g/hl

Oenological applications

CLASSIC PHOSPHATE contains nitrogen to ensure regular yeast multiplication and complete and regular sugar utilisation. It is recommended for sparkling wine production.

CLASSIC PHOSPHATE also contains thiamine chlorhydrate which helps maintain yeast health.

The DIAMMONIUM PHOSPHATE contained in **CLASSIC PHOSPHATE**, since it is consumed rapidly, encourages the start of alcoholic fermentation.

DIAMMONIUM PHOSPHATE ensures an even supply of nitrogen right to the end of fermentation.

Instructions for use

Dissolve **CLASSIC PHOSPHATE** in ten times its volume of cold water before adding to the wine.

When preparing red, white or rosé wines, incorporate the **CLASSIC PHOSPHATE** into the wine must or/and the fermenting must.

With base wines intended for secondary fermentation, incorporate the **CLASSIC PHOSPHATE** into the wine together with the sugar syrup and the starter cultures.

Dose rate

5 g/hl

Packaging and storage

1 kg Packs.

Store in a dry environment which is well ventilated at a temperature between 5 and 25 °C.

The recommended use by date is marked on the packaging.



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