



STATION
ŒNOTECHNIQUE
DE CHAMPAGNE



PHOSPHATE COMPOSE

Nutrient supplement for alcoholic fermentation

CHARACTERISTICS

Climate (over maturation) or sanitary hazards (bunch rot) affecting vines can result in significant decreases in the content of nutrients naturally present in the harvest.

Bottle fermentation or "Prise de Mousse" generally takes place in a nutrient-poor medium. Good development of yeasts ensuring fast, complete and efficient fermentation depends on their nutrition.

PHOSPHATE COMPOSE is used to remedy various nutrient deficiencies and thus avoid sluggish fermentations that are difficult to terminate.

PHOSPHATE COMPOSE helps to maintain a larger and more vigorous viable yeast population throughout fermentation.

In the event of major deficiency, use a complex nutrient supplement.

ŒNOLOGICAL PROPERTIES

- Diammonium phosphate provides musts and wines with ammoniacal nitrogen (the most assimilable form of nitrogen by yeasts during the multiplication stage).
- Vitamin B1 (thiamine), is required for growth and multiplication of yeasts,

APPLICATIONS

PHOSPHATE COMPOSE can be used:

- on musts during alcoholic fermentation.
- on wines during secondary fermentation for the production of sparkling wines.

DOSAGE

At the beginning of alcoholic fermentation: 10 g/hL.

To restart alcoholic fermentation: 10 g/hL to 12 g/hL.

Secondary fermentation: 5 to 10 g/hL.

Maximum legal dose according to current European regulations: 12 g/hL.

(Maximum legal dose for secondary fermentation of sparkling wines: 12 g/hL).

INSTRUCTIONS FOR USE

Dissolve **PHOSPHATE COMPOSE** in a little must or wine (approximately 1 kg in 10 litres). Add **PHOSPHATE COMPOSE** 3 to 4 hours after sulfiting, since SO₂ can break down the thiamine that it contains. Add while mixing thoroughly.

To restart alcoholic fermentation, add **PHOSPHATE COMPOSE** to the refermentation starter.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.



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PACKAGING

1 kg bags - boxes of 25 x 1 kg

5 kg bags - boxes of 5 x 5 kg

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.

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