



NUTRICELL® AA

100% organic source of assimilable nitrogen for good AF management.
Promotes the production of volatile compounds



Optimises fermentative
aroma production and
the revelation of thiols

Inactivated yeasts
specifically selected
for their high amino
acid content



OENOLOGICAL GOALS

- Provides a qualitative and quantitative supply of nutrients for yeast by means of specific inactivated yeast: amino acids, minerals, vitamins, trace elements and survival factors.
- Prevents nitrogen deficiencies responsible for producing H₂S and other sulphur compounds.
- Optimises the wine's aromatic profile by boosting the production of esters that result from the degradation of amino acids, as well revealing thiols during alcoholic fermentation (Sublileau M. et al., 2008, FEMS Yeast Res, 8, 771-780).



DOSAGE

Recommended dose: 20 to 40 g/hL depending on the nutritional needs of the yeast and the assimilable nitrogen content of the must.

Maximum legal dose according to current European regulations: 400 g/hL.



PACKAGING



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment.

Do not allow to freeze.

Once opened, use up rapidly.

The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.



INSTRUCTIONS FOR USE

Disperse **NUTRICELL® AA** in 10 times its weight in water or must (1kg per 10L).

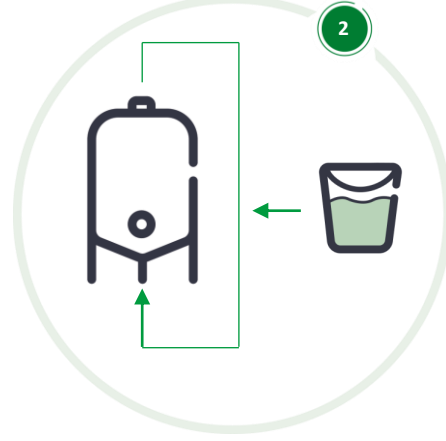


Pre-dilution and homogenisation



**Homogenise well!
Add to must when yeasting**

Incorporation



Add to the tank when yeasting, and at the latest before 1/3 of AF

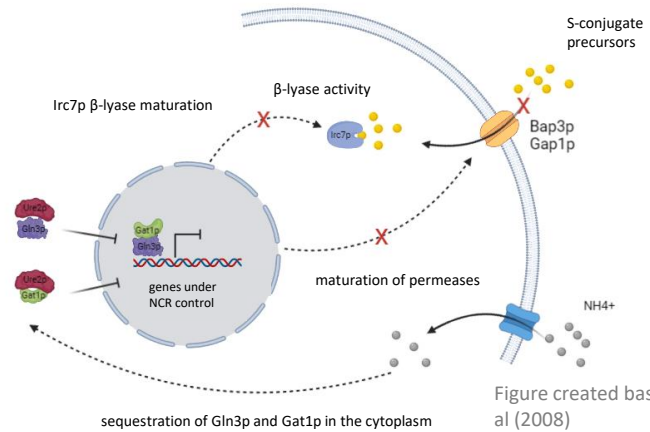
Precautions for use:

*Product for oenological and specifically professional use.
Use in accordance with current regulations.*



ROLE OF THE NCR SYSTEM ON THE REVELATION OF THIOLS

The NCR (nitrogen catabolic repression) system regulates the yeast's assimilation of nitrogen. The permeases that enable the assimilation of mineral nitrogen repress the functioning and production of the permeases that enable the assimilation of amino acids and thiol precursors. They also affect the maturation of b-lyase, thus impacting thiol metabolism. For optimum revelation of thiols, it is therefore essential to dissociate the supply of mineral nitrogen from the supply of organic nitrogen.



RECOMMENDATION FOR OPTIMISED NUTRITION ACCORDING TO THE NATURAL RICHNESS OF THE MUST IN ORDER TO OPTIMISE THE POTENTIAL

YAN < 80mg/L		80mg/L < YAN < 140mg/L	140 mg/L < YAN < 250mg/L
	and/or		
20 g/hL when vatting	20 g/hL at the end of 1/3 of AF	20 g/hL + 20 g/hL sequential addition during 1/3 of AF	10 g/hL + 10 g/hL sequential addition during 1/3 of AF
Higher alcohols	++	+++	+++