

ACTIVIT NAT

OPTIMIZATION OF FERMENTATION

↓ OENOLOGICAL APPLICATIONS

ACTIVIT NAT is a fermentation activator made up exclusively of inactivated yeasts. This 100% natural activator provides amino acids, small peptides and stress resistance factors that are absorbed by the yeasts throughout alcoholic fermentation.

ACTIVIT NAT provides balanced alcoholic fermentation (contrary to ammonium salts) and a well-defined end to alcoholic fermentation.

ACTIVIT NAT also contributes to the organoleptic quality of the wine and reduces risks of the production sulphur compounds.

This activator is intended for musts with low or moderate nitrogen deficiencies. It does not compensate musts with particularly high nitrogen deficiencies.

↓ INSTRUCTIONS FOR USE

Put **ACTIVIT NAT** in solution into 10 times its weight in must or wine and incorporate the mixture into the tank. Carry out a pumping over with aeration to homogenise

↓ DOSE RATE

We recommend adding the activator in 2 phases :

- a dosage of 20 g/hL on must
- a dosage of 20 g/hL during the first third of alcoholic fermentation.

↓ PACKAGING AND STORAGE

- In bags of 1 kg, 5 kg, 25 kg.

The optimal use-by-date for **ACTIVIT NAT** in its original packaging is indicated on the label.

Store in a dry odourless environment at temperatures between 5 and 25 °C.