

# VIVACTIV ARÔME

Nutrient that promotes the production of aromas by yeasts

## CHARACTERISTICS

**VIVACTIV ARÔME** is a nutrient developed to ensure a controlled alcoholic fermentation while promoting the production of aromas by yeasts.

## ENOLOGICAL PROPERTIES

- **VIVACTIV ARÔME** contributes assimilable nitrogen which is released by the yeast autolysates as free amino acids, which is directly available to the yeasts. That kind of nitrogen qualitatively compensates for low to average nitrogen deficiencies and ensures the smooth nutrition of the yeasts during the alcoholic fermentation.
- In addition, **VIVACTIV ARÔME** promotes the production of aromas during the alcoholic fermentation. Indeed, amino acids are the precursors of higher alcohol acetates with fruity, floral aromas. Moreover, unlike mineral nitrogen that strongly limits the access of thiol precursors to the yeasts (Sublileau M. *et al.*, 2008, *FEMS Yeast Res*, 8, 771-780), **VIVACTIV ARÔME** allows for the revelation of thiol precursors as aromatic molecules.
- The yeast cell envelopes contained in **VIVACTIV ARÔME** underline the aromatic profile of the wines thanks to the help of polysaccharides.

## APPLICATION FIELD

- Add during yeast inoculation to control the alcoholic fermentation of white, rosés or red musts and to promote the production of fermentation esters and the revelation of thiols.
- With neutral or aromatic grape varieties for the production of aromatic wines.

## APPLICATION RATE

Recommended application rate: 20 to 40 g/HL.

Maximum application rate according to current European regulations: 400 g/HL.

## INSTRUCTIONS FOR USE

Dissolve **VIVACTIV ARÔME** in 10 times its weight of water or must.  
Add to the volume to be treated. Ensure proper homogenization.

### Precautions for use:

Product for professional enological application only.

Use according to current regulations.

## INGREDIENTS

Yeast autolysates (*S. cerevisiae*), nitrogen from inactivated yeast <12% DM (expressed as N), amino acids 10% to 20% DM (DNFB method), yeast cell envelopes (*S. cerevisiae*) 10%, non-allergenic, non GMO

## PACKAGING

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1 Kg and 10 Kg bags

## STORAGE

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Store unopened package away from light in a dry and odorless area.

Opened package: use rapidly.

Use before the best before date (BIUB) stamped on package.

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