

VIVACTIV CONTRÔLE

Complex nutrient to manage the end of the alcoholic fermentation

CHARACTERISTICS

VIVACTIV CONTRÔLE is a complex nutrient developed to facilitate the end of the alcoholic fermentation (AF) in case of risks of sluggish or stuck fermentations, as well as to restart fermentations.

ENOLOGICAL PROPERTIES

VIVACTIV CONTRÔLE only contains yeast derived products .

This complex nutrient ensures both the detoxification of the medium thanks to yeast cell envelopes (hulls) and the reactivation of alcoholic fermentations thanks to its high amino acid content released by yeast autolysates.

VIVACTIV CONTRÔLE also releases vitamins and trace elements that support the yeast metabolism during the fermentation.

When added during the fermentation, it prevents sluggish and stuck fermentations.

APPLICATION FIELD

- Add during the AF to limit risks of sluggish or stuck fermentations within the frame of white, rosé or red wine production.
- To restart the AF, add to a wine that contains residual sugar just before yeast inoculation.

APPLICATION RATE

Recommended application rate: 20 to 40 g/HL.

Maximum application rate according to current European regulations: 160 g/HL.

INSTRUCTIONS FOR USE

Dissolve **VIVACTIV CONTRÔLE** 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.

PACKAGING

1 Kg and 10 Kg bags.

CONSERVATION

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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