

NUTRICELL FINISH

**Complex nutrient,
for perfect control of the final stage of alcoholic fermentation**

CHARACTERISTICS

NUTRICELL FINISH is a complex nutrient containing all the ingredients needed to:

- ensure that the final stage of alcoholic fermentation (AF) by yeasts proceeds smoothly
- reactivate stuck fermentation by using a fermentation starter.

OENOLOGICAL PROPERTIES

- **NUTRICELL FINISH** contains a high proportion of yeast autolysates that are especially rich in amino acids. When added halfway through AF, these amino acids are assimilated by active dry yeasts (ADY) to resynthesize sugar transport proteins and thus reactivate AF. The autolysates also release vitamins and trace elements needed for proper metabolism of yeasts.
- **NUTRICELL FINISH** also contains yeast cell envelopes (yeast hulls), which due to their detoxifying effect improve fermentation in the event of yeast stress (low temperature, high clarification, high alcohol levels, etc). The hulls are especially useful for the treatment of stuck fermentation.

APPLICATIONS

- Added during AF to reactivate alcoholic fermentation of red, white and rosé wines in the event of difficult conditions (nutrient deficiency, high clarification, high alcohol levels, etc).
- In the event of stuck fermentation, added to wine containing residual sugars before adding a second fermentation starter.

DOSAGE

Recommended dose: 20 to 40 g/hL.

Maximum legal dose according to current European regulations: 160 g/hL.

INSTRUCTIONS FOR USE

Dissolve **NUTRICELL FINISH** in 10 times its weight of water or must.

Add to the batch to be treated. Mix thoroughly.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

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PACKAGING

1 kg and 10 kg bags.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.
Use before best-by date stamped on packaging.

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