

# PHOSPHATES TITRES

## OPTIMIZATION OF FERMENTATION

Mineral nitrogen activator to stimulate yeast multiplication

### ↓ OENOLOGICAL APPLICATIONS

**PHOSPHATES TITRES** are a nitrogenous supplement that enables yeasts to multiply regularly.

**PHOSPHATES TITRES** have been developed for nitrogen-deficient environments to promote the complete degradation of sugar into alcohol by the yeasts.

In this way, they optimise the development of the yeast and promote the formation of sparkling wine foam.

The DIAMMONIUM PHOSPHATE contained in **PHOSPHATES TITRES**, since it is consumed rapidly, encourages the start of alcoholic fermentation.

DIAMMONIUM PHOSPHATE ensures an even supply of nitrogen right to the end of fermentation.

By encouraging fermentation of the yeast rather than respiration, DIAMMONIUM PHOSPHATE optimises fermentation efficiency.

The thiamine dihydrochloride contained in **PHOSPHATES TITRES** promotes the growth and increased population of yeast, as well as their survival.

### ↓ INSTRUCTIONS FOR USE

Maximum legal dose per treatment: 6 g/hL.

- Usual dosage: 5 g/hL.

Resuspend the **PHOSPHATES TITRES** in 10 times their volume of cold water. After incorporation homogenise the must by stirring or stirring the lees.

When making white, rosé or red wine, add the **PHOSPHATES TITRES** to the must and/or the fermenting must.

In the case of a base wine intended for sparkling, incorporate the TITRA PHOSPHATES into the wine together with the sugar liqueur and ferments.

### ↓ CHARACTERISTICS

Composition:

- Diammonium phosphate
- thiamine hydrochloride (0.99%).

### ↓ PACKAGING AND STORAGE

- 1 kg and 5 kg bags.

Store in a dry, odour-free place at between 5 and 25°C. Once the bag has been opened, the product must be used quickly and cannot be stored. Once prepared, the formulation should be used within one day.