

wynTube PREPARA

Wine Yeast Nutrient in miniTubes™:
specific nutrient for yeast rehydration

WYNTube: NUTRITION IN MINITUBES

We have applied the well known miniTubes™ technology to yeast nutrients. With the wynTube (Wine Yeast Nutrient in miniTubes) product range the objective of NO DUST... NO MESS... ONLY VITALITY... has been reached.

APPLICATIONS

wynTube Prepara is a specialty that is extremely rich in sterols, long- chain unsaturated fatty acids and oligoelements (vitamins, mineral salts, amino acid nitrogen). By adding to the water during yeast rehydration it provides substances that are indispensable for an optimal fermentation process even in critical conditions: high alcohol content, highly reductive conditions, excessively fined must, "pied de cuve" preparation. In all situations **wynTube Prepara** use leads to a better aromatic expression by the yeast and notable reduction in volatile acidity and off-flavour production.

Result of traditional yeast derivative (on left) and wynTube Prepara (on right) after 5 minute wait and mixing (dissolution in 1:10 water ratio).



METHOD OF USE

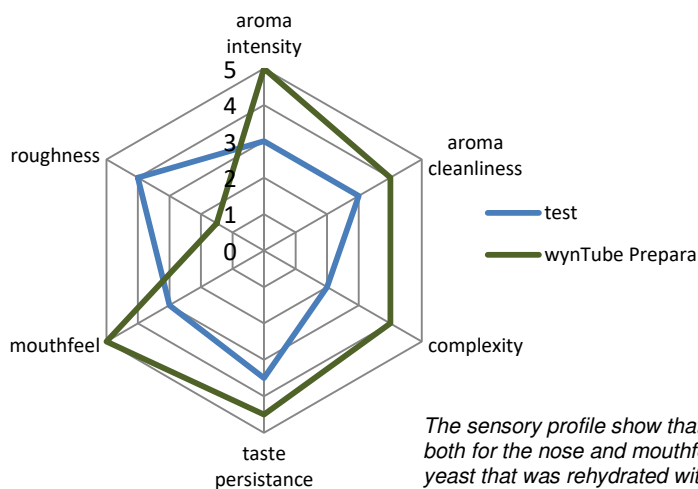
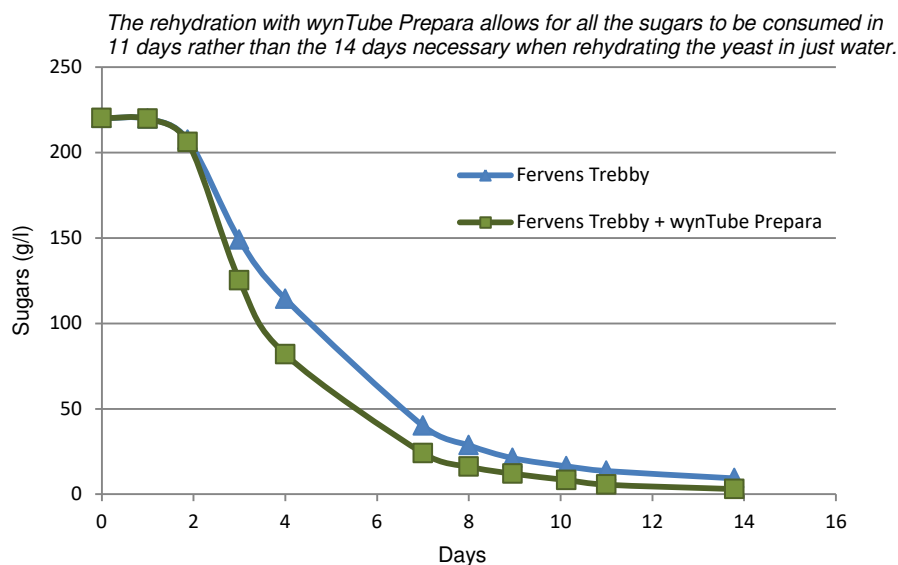
Pour wynTube Prepara in the yeast rehydration water in a 1:20 ratio (calculation based on the quantity of yeast to be rehydrated). Wait 5 minutes and then mix; after add the yeast and rehydrate as usual.

DOSAGE

10-30 g/hl calculated on the final volume to be treated.

PACKAGING

2 kg and 10 kg bags



The sensory profile show that there is a notable preference, both for the nose and mouthfeel, for the wine obtained with the yeast that was rehydrated with wynTube Prepara.