

wynTube FULL

Complete Nutrient for Alcoholic Fermentation

WYNTUBE: NUTRITION IN MINITUBES

We have applied the well-known miniTubes™ Technology to yeast nutrients. With the wynTube (Wine Yeast Nutrient in miniTubes) range NO DUST... NO MESS... NO WASTE objectives have been obtained even with fermentation nutrients.

WYNTUBE FULL

WYNTUBE FULL is a complete nutrient that can be used in every fermentation phase starting from the inoculation. The presence of yeast derivative guarantees complex nitrogen supply, mainly amino acids and peptides, as well as group B vitamins, in particular biotin (that positively influence ester production) and pantothenic acid (which prevents hydrogen sulphide formation). Of the oligoelements found, magnesium is particularly important since it is an essential cofactor in yeast metabolism, which helps increase alcohol tolerance. The lipid fractions released by the cell walls help the yeast adapt to the increasing alcohol concentration.

Furthermore, since **WYNTUBE FULL** does not contain ammonium sulphate, it is particularly suitable for reductive winemaking practices or when using grape varieties that easily develop reductive off-flavours. The cell walls and high active surface cellulose assure the adsorption of endogenous inhibitors which favours proper yeast metabolism and consequently offers a cleaner sensory profile in the final wine. The product function is further completed by the presence of DAP and thiamine. The miniTubes technology allows **WYNTUBE FULL** dispersion directly in the fermentation tank without clumping, without using water and with consequent time saving.

METHOD OF USE

The product can be directly added to the must or must in fermentation.

wynTube Full can be used in a traditional manner by first dispersing it in a small amount of water or must.

DOSAGE

For fermentation and secondary fermentation: 20-60 g/hl.

PACKAGING

2 kg and 10 kg bags

