Vitamon® Liquid: innovative and continuous yeast nutrition

NEW



contents: 10 kg e ------

Daily, simple, effective:

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- Application during fermentation
- No foaming guaranteed
- For punchy, fresh, fruity wines



Progress is our future

vitamon[®] Liquid

Vitamon[®] Liquid is a liquid nutrient based on diammonium phosphate (diammonium hydrogen phosphate) and thiamin (vitamin B1). The optimised liquid formulation facilitates quick absorption and balances out vitamin deficiencies and inadequate nitrogen supplies in the must. Vitamon[®] Liquid's great advantage is its ease of use and the possibility of continuous addition during fermentation. The Vitamon[®] Liquid is distributed by the fermenting must. The fully dissolved nutrient does not spontaneously release CO₂ (fermentation vessel does not foam over).



The turbulence caused by fermentation and Vitamon® Liquid's liquid formula ensure optimum distribution in the fermentation vessel.

Benefits:

- Easy to use
- Continuous supply
- Optimum for daily dosing

Dosage:

- 200 mL/100 L
- Statutory maximum: 400 mL/100 L

The nitrogen which can be used by yeast (YAN) is increased by 94 mg/L for a dosage of 200 mL/100 L Vitamon® Liquid

Vitamin B1 and nitrogen can be directly absorbed. The phosphor contained in the nutrient is an important component in yeast metabolism. It effectively promotes yeast propagation and prevents off notes. The presence of ammoniacal nitrogen supports formation of fruit ester aromas, resulting in punchy, fresh, fruity wines.



SO₂ reduction: optimised ammonium and thiamin ratio to reduce SO₂ bonding partners.

Vitamon® Liquid is an essential part of the Erbslöh®LA-C innovative nutrient concept, which is used in conjunction with Oenoferm® LA-HOG yeast for wines with improved mouthfeel and lower alcohol content.

Notes on use: Vitamon[®] Liquid is added direct to the must or fermentation vessel. Due to the high ammonium content it must not be added to the yeast rehydration solution. Vitamon[®] Liquid is available in the following pack sizes: 10 kg, 600 kg and 1,000 kg.



