



VitaDrive® ProArom

Biological nutrient, for vitality and flavour stability

Product description

VitaDrive® ProArom protects wine aromas from premature oxidation and loss. It is an innovative pure yeast preparation which protects yeast from stress during the propagation and fermentation phases. The high content of reductive compounds like glutathione saves easily oxidizable compounds. Thiol aromas and polyphenols responsible for the color of white and rosé wines are particularly protected. The wines thus benefit from aromas which are stable during storage and optimum varietal characteristics. Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

Composition	<p>100% Inactive yeast</p> <p>Selected inactivated yeast containing essential natural compounds:</p> <ul style="list-style-type: none"> - Yeast's own natural reducing peptides - Minerals - Vitamins - Amino acids (<i>A-group; assimilated by the yeast in preference</i>)
Benefits	<p>For wine:</p> <ul style="list-style-type: none"> • Intensifies and protects the wine aromas • Positive effect on acidity and fruit retention • Increased stability during storage • Reduction and prevention of oxidation reactions (colour and off notes) • Promotes typical varietal aromas • Prevents untypical ageing notes <p>For yeast:</p> <ul style="list-style-type: none"> • Redox buffer in the event of oxidative stress • Detoxifies xenobiotics like pesticide residues • Reduction of heavy metal stress • Maintains and stabilises cell structure, in the event of stress caused by temperature and ethanol
Dosage and use	<ul style="list-style-type: none"> • 20 - 30 g/hL • Addition during rehydration of the yeast • Dosage during the alcoholic fermentation is not recommended
Tips	In addition, in the event of a nitrogen deficiency in the musts, we recommend using yeast nutrients from the VitaFerm® or Vitamon® families.

Storage

Dry and cool. Packs which have been opened should be sealed and used up as soon as possible.