

Product Description

Vitamon® Ultra is a highly efficient product combination of the well-known Vitamon® Combi (diammonium phosphate and vitamin B₁) and treated and prepared yeast cell walls and yeast-stimulating cell parts. Thus, for the yeast, the offer of free assimilable nitrogen is increased, yeast propagation is stimulated and fermentation-inhibiting substances are largely adsorbed.

Permitted according to the laws and regulations presently valid. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Yeast support to achieve an undisturbed, clean fermentation, free from residual sugar. Possible aid to prevent the untypical ageing character.

Product and Effect

Vitamon® Ultra is a successful development of Vitamon® Combi. By the addition of Vitamon® Ultra, the yeast cell can benefit from an increased quantity of nitrogen, free to assimilate. Furthermore, yeast propagation is stimulated. Moreover, fermentation-inhibiting substances, as for instance residues from spraying agents and fatty acids, are reduced and yeast activity is promoted. Especially in respect of the avoidance of the untypical ageing character, Vitamon® Ultra has a preventive effect. Also tendencies of sulphide off-flavour formation are counteracted and SO₂ is saved.

Vitamon® Ultra contains a neutral flowing aid which prevents lumpiness during storage.

Dosage

Addition of the legally admitted maximal dosage of 60 g/100 L to the must/grape juice, prior to fermentation start. Dependent on how fermentation proceeds, the nutrient supply and the condition of the grapes (stressed grapes) are, an additional dosage of 30-50 g/100 L Vitamon® A can be added, best in the first third of fermentation course. We recommend to check the nutrient supply of the must using the new, easy-to-handle test Hefeverwertbarer Stickstoff (yeast-utilizable nitrogen) from the Erbslöh-EasyLab.

Application

Suspend Vitamon® Ultra either in must or water and add to the must. Mix until an even distribution is obtained. It is equally possible to divide the respective total dosage and add the first part before fermentation start, the second part during the first third of fermentation.

Storage

Store in a cool and dry place. Reseal opened packages immediately and tightly.

**Yeast nutrients,
yeast cell walls and
yeast-stimulating
parts of the cell to
prevent
fermentation
disturbances as
well as for clean
fermentation**