

Actimax GSH

High-glutathione-content organic nutrient.

CHARACTERISTICS

Actimax GSH is an organic nutrient for alcoholic fermentation with a high glutathione content to preserve the freshness and aromatic qualities of white and rosé wines.

Actimax GSH has antioxidant capacity, which protects the colour and varietal aromas (especially thiol aromas) of white and rosé wines. It enables the maximum aromatic expression of the grape, prolonging its freshness and slowing chromatic evolution in the bottle.

Glutathione, a common component of yeast, is indispensable for cell proliferation. *Consequently, glutathione-reinforced alcoholic fermentations benefit doubly because this compound contributes to cell growth and protects the wine against early oxidation.*

This preparation is especially indicated for **varietals rich in volatile thiols** (Verdejo, Sauvignon Blanc), and highly settled or oxidation-sensitive white musts.

Excellent response in wines with specially high nutritional stress or in situations that produce environmental stress on the yeast, such as low fermentation temperatures, potentially high alcohol content, highly clarified musts, and musts with residues of fungicide or phytosanitary products.

APPLICATION

This nutrient has an excellent **natural reduction potential**. It maintains the aromatic qualities of white and rosé wines, protecting them from oxidation.

- At the beginning or in the early stages of the alcoholic fermentation, to balance the organic nitrogen content of the must.

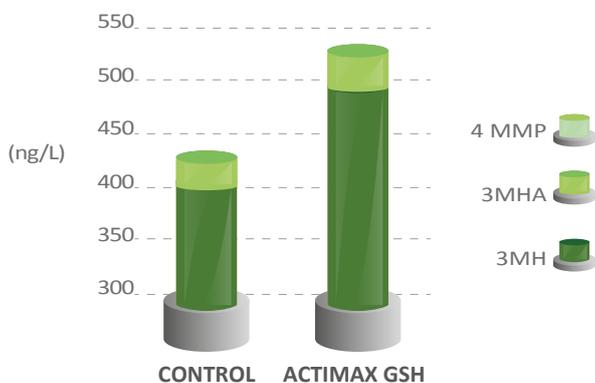
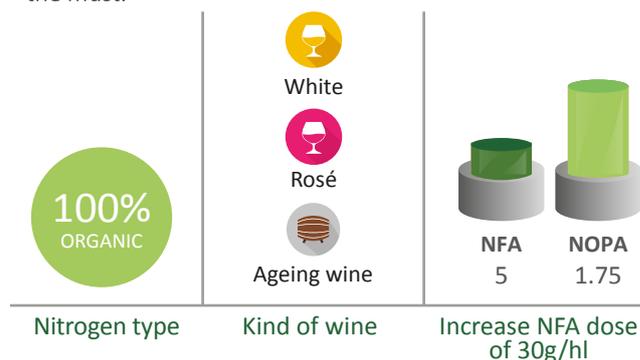


FIGURE 1: Varietal volatile thiol content (4MMP, 3MHA and 3MH) after AF. Test performed on Sauvignon Blanc (2016, Chambre d'Agriculture de la Gironde). The wine fermented in 30 g/hl of Actimax GSH shows a 22% increase in varietal volatile thiols when compared with the control.



SENSORY PROPERTIES

Increasing the glutathione concentration of white and rosé wines protects and reinforces their varietal character, in addition to preserving their colour. In varietals rich in volatile thiols, such as Sauvignon Blanc and Verdejo, the characteristics typical of the varietal are reinforced.

COMPOSITION

• Inactive yeasts naturally rich in glutathione (*Saccharomyces cerevisiae*). The selected specific strain is grown on a nutrient-rich medium, then heat-deactivated. **Actimax GSH** constitutes an important source of slowly-assimilated organic nitrogen in the form of glutathione and primary amino acids. It corrects the nitrogen deficiencies of the must without risk of raising the temperature or producing sensory deviations.

A 30-g/hl dose of **Actimax GSH** provides:

Free amino nitrogen (FAN)	5 mg/l
Organic nitrogen (amino acids, NOPA)	1,75 mg/l

DOSING

Normal fermentation conditions	10-20 g/hl
Difficult fermentation conditions	20-30 g/hl

An additional source of inorganic nitrogen is recommended

Note: The working dose of Actimax GSH must be adapted to the nutritional characteristics of the must; it should be increased in less favourable fermentation conditions.

∨ Fermentation under normal conditions

- Probable alcohol content < 12% vol
- Fermentation temperature > 20°C (68°F)
- pH > 3.6
- FAN > 200 mg/L
- Early harvest
- Healthy harvest
- Short macerations
- Gentle settling/use of fine must lees
- Low-nutrient-tolerant yeasts

∨ Fermentation under difficult conditions

- Probable alcohol content > 14% vol
- Fermentation temperature < 18°C (64°F)
- pH < 3.3
- FAN < 200 mg/L
- Late harvest
- Botrytis-infected grapes
- Long macerations
- Intense settling (NTU < 80)
- Nutrient-demanding yeast strains

Previous measurement of FAN and its organic fraction (NOPA) in must is recommended.

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight of must or water and add to vat during vatting, making sure that it is homogeneously distributed.

PHYSICAL APPEARANCE

Cream-coloured granulate.

PRESENTATION

1-kg package

PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 728 (REV.2)

Total Nitrogen [%]	< 10
Moisture [%]	< 7
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Cd [mg/kg]	< 1
Yeasts [CFU/g]	< 10 ²
Moulds [UFC/g]	< 10 ³
Lactic bacteria count [UFC/g]	< 10 ³
Acetic bacteria [UFC/g]	< 10 ³
<i>Salmonella</i> [UFC/g]	Absent
<i>E. coli</i> [UFC/g]	Absent
<i>Staphylococcus aureus</i> [UFC/g]	Absent
Total coliforms [UFC/g]	< 10 ²

STORAGE

Store in the original packaging in a cool, dry and odour-free place.

Use the product as soon as possible after opening.

Best before: 3 years from packaging.

RGSEAA: 31.00391/CR

Product compliant with International Oenological Codex and Regulation (UE) 2019/934.