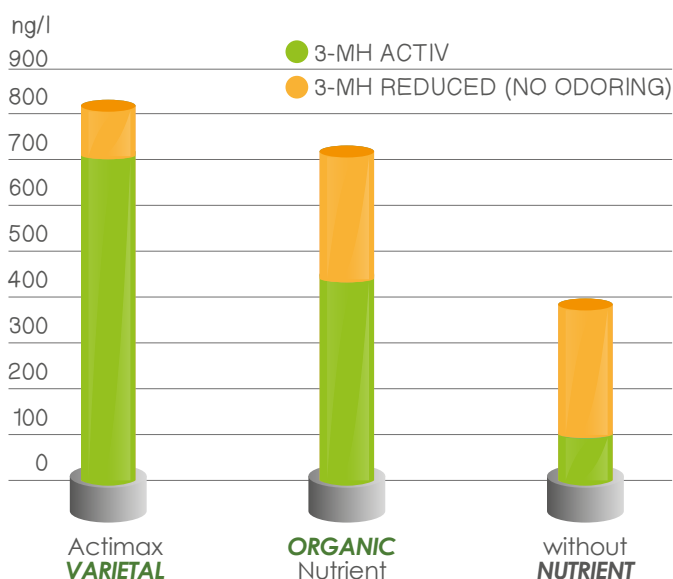
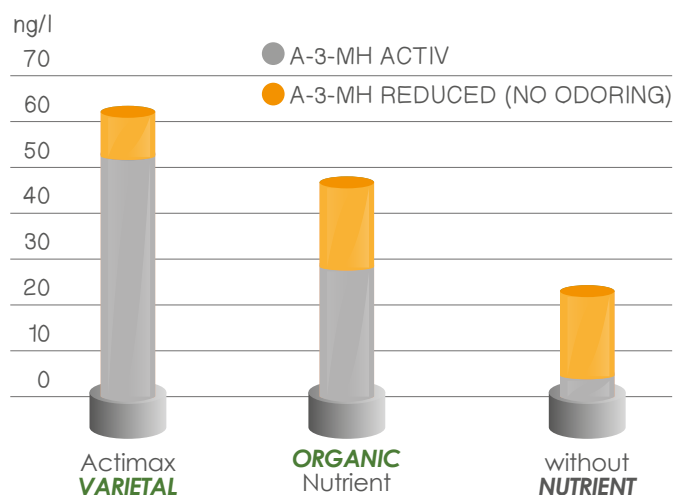


Actimax VARIETAL

Organic activator for alcoholic fermentation.
Maximum varietal expression.
Release and protection of aromatic precursors.



Thiolic aroma content (3MH and A-3MH) after use in fermentation of three nutritional strategies on white must of the Verdejo variety. 2017 Harvest.



The use of organic nitrogen sources helps to release the aromas. Its effect combined with antioxidant elements (Actimax Varietal) preserves the active fraction and limits the oxidation of aromas.

CHARACTERISTICS

1. Release of varietal precursors thanks to its concentrated contribution of organic nitrogen. Ensures EAN content, avoiding the use of ammonium salts. Provides amino acids for transport protein and enzyme generation.
2. With an antioxidant effect, prevents oxidation and protects the free aromatic fraction.
3. Metal sequestrant, which prevents direct oxidation and slows down aromatic and phenolic evolution.

A balanced organic nutrient for the alcoholic fermentation. Indicated to express the varietal potential of white and red grapes, protecting their evolution over time. Constitutes a rich source of amino acids.

Organic nitrogen, consisting of amino acids, is deficient in most alcoholic fermentation processes. This nutrient provides a balanced supply of amino acids and vitamins in the initial phase of fermentation, reducing the appearance of problems in its final phase. The availability of amino acids optimises the organoleptic quality of wines and allows the genesis of enzymes responsible for the release of aromatic precursors. In addition, it limits the production of hydrogen sulphide, therefore preventing the generation of reduction defects. This mixture's EAN correction does not present any risk of temperature rise or sensory deviations.

A high natural antioxidant capacity due to the double effect provided by its high content in reduced glutathione and the sequestering capacity of metals. As a result, the aromas released are protected and their evolution is delayed over time.

This alcoholic fermentation nutrient is the result of research carried out as part of the NUTRIAROMA Nitrogen Nutrition Project and its influence on the release of thiol varietal aromas by yeasts, which has received financial support from the European Union through FEDER and CDTI (Ministry of Industry) funds (85% EU Co-financing). The project aims to obtain an expanded view of how nitrogen nutrition can affect the release of varietal aromas, through the enzymatic activity of the yeasts responsible for revealing wine's aromatic precursors during fermentation.



APPLICATION

It is used before alcoholic fermentation starts, before or during the application of the yeast strain. The application of this nutrient stimulates yeast populations in any production, marking their qualitative abilities. It is particularly recommended:

- To promote the varietal character in white and red wines.
- To express the aromatic characteristics of varieties with a thiol profile (Sauvignon Blanc, Verdejo) or terpenic profile (Moscatel, Chardonnay, Albariño).
- To mark the red and black fruit characteristics in red varieties (Tempranillo, Garnacha, Monastrell, Merlot, Cabernet Sauvignon).
- In musts from grapes lacking in assimilable nitrogen, high probable alcohol content and overripe grapes.
- For musts destined for white and rosé wine production at low temperatures.
- For musts of highly clarified white varieties.
- Due to its protective effect against oxidation, it is recommended in the production of white and red wines for ageing in which the varietal character must be protected, delaying the evolution of the aromatic and colour fraction.

COMPOSITION

Yeast Autolysis (*Saccharomyces cerevisiae*). Specific strain selected and grown in a nutrient-rich medium. Important source of primary amino acids with slow assimilation. Thermally inactivated and completely autolysed, for greater availability of nitrogenous resources. High active glutathione content (in reduced state). Contains PVP/PVI.

A dose of 30 g/hl of Actimax VARIETAL provides the must with.

| | |
|--------------------------------------|---------|
| Easily-assimilable nitrogen (EAN) | 31 mg/l |
| Organic nitrogen (amino acids, NOPA) | 25 mg/l |

DOSAGE

Must/grape: **20-40 g/hl**

Under difficult conditions it is recommended to add an additional source of nitrogen.

Prior measurement of EAN, as well as the organic fraction (NOPA) of the must is recommended.

INSTRUCTIONS FOR USE

Dissolve 10 times its weight in must or water and add to the tank during vatting, ensuring perfect homogenisation.

It is ideally used before alcoholic fermentation starts.

PHYSICAL APPEARANCE

Yellowish-coloured powder.

PRESENTATION

1 kg container.

PHYSIOCHEMICAL AND MICROBIOLOGICAL PROPERTIES EP 018 (REV.0)

| | |
|------------------------------|------------------|
| pH (10%) | 4.7-6.7 |
| Ash [%] | <1 |
| Humidity [%] | <7 |
| Total microorganisms [CFU/g] | <10 ⁵ |
| Yeasts [CFU/g] | <10 ³ |

STORAGE

Store in the original container, in a cool, dry place, free from odours.

Once opened, it should be used as soon as possible.

Best before: 3 years after packaging.

RGSEAA: 31.00391/CR

Product in compliance with the International Oenological Codex and the Regulation (UE) 2022/68.