

MILIEU TOTAL

A full and nutritionally balanced fermenting medium

CHARACTERISTICS

MILIEU TOTAL provides a perfectly balanced nutritional medium for the growth and protection of yeast.

Used for re-starting stuck fermentation.

OENOLOGICAL PROPERTIES

- The composition provides particularly good nutrition to yeast
- Blocks inhibition of growth, due to its deficiency in oligo-elements and its co-factors
- Builds resistance to toxic compounds like fatty acids, pesticide residues, SO2, ...etc.

DOSAGE

In direct supplement: 10 to 20 g/hL depending on deficiencies Stuck fermentation : 20g/hL Legal maximum dose according to current regulations : 20g/hL

INSTRUCTIONS FOR USE

In direct supplement

On musts made from harvests diluted by rain, or rotten grapes, on too clarified must or after harsh sulfiting, incorporate Milieu Total into the must or the harvest during the filling of the fermenting vessel, before seeding with selected yeasts. Dissolve MILIEU TOTAL in juice or must at a ratio of 1: 10 - 20 before using it.

Stuck fermentation

Add 20 g / hL to the stuck fermentation tank . Use treated wine for building the bulk yeast starter Dosage in, the bulk yeast starter : 10 g/hL to be renewed after two doublings. Dissolve MILIEU TOTAL in juice in a ratio of 1 : 10.

MILIEU TOTAL is a fermentation additive manufactured and guaranteed by Oenofrance, provided that instructions have been followed.

Precaution for use :

For oenological and specifically professional use. Use according to current regulation.

267 /2016 - 1/2

SAS SOFRALAB - 79, av. A.A. Thévenet - CS 11031 - 51530 MAGENTA - France Tél. : + 33 3 26 51 29 30 - Fax : + 33 3 26 51 87 60 - **www.oenofrance.com**



PACKAGING

500 g bags

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

Use before best-by date stamped on packaging.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement.

267 /2016 - 2/2