

VIVACTIV® ARÔME

Nutrient that promotes the production of aromas by yeasts

CHARACTERISTICS

VIVACTIV® ARÔME is a nutrient developed to ensure a controlled alcoholic fermentation while promoting the production of aromas by yeasts.

ENOLOGICAL PROPERTIES

- **VIVACTIV® ARÔME** contributes assimilable nitrogen which is released by the yeast autolysates as free amino acids, which is directly available to the yeasts. That kind of nitrogen qualitatively compensates for low to average nitrogen deficiencies and ensures the smooth nutrition of the yeasts during the alcoholic fermentation.
- In addition, **VIVACTIV® ARÔME** promotes the production of aromas during the alcoholic fermentation. Indeed, amino acids are the precursors of higher alcohol acetates with fruity, floral aromas. Moreover, unlike mineral nitrogen that strongly limits the access of thiol precursors to the yeasts (Sublileau M. *et al.*, 2008, *FEMS Yeast Res*, 8, 771-780), **VIVACTIV® ARÔME** allows for the revelation of thiol precursors as aromatic molecules.
- The yeast cell envelops contained in **VIVACTIV® ARÔME** underline the aromatic profile of the wines thanks to the help of polysaccharides.

APPLICATION FIELD

- Add during yeast inoculation to control the alcoholic fermentation of white, rosés or red musts and to promote the production of fermentation esters and the revelation of thiols.
- With neutral or aromatic grape varieties for the production of aromatic wines.

APPLICATION RATE

Recommended application rate: 20 to 40 g/hL.

Maximum application rate according to current European regulations: 400 g/hL.

INSTRUCTIONS FOR USE

Dissolve **VIVACTIV® ARÔME** in 10 times its weight of water or must.
Add to the volume to be treated. Ensure proper homogenization.

Precautions for use:

Product for professional enological application only.

Use according to current regulations.



**VIVACTIV® ARÔME is used
in the OENOTERRIS® White and Red Programmes.**

For more information, visit www.oenoterris.com.

Integrated agro-oenology as seen by the SOFRALAB® GROUP

The aim of the integrated agro-oenology approach is to **provide a better understanding and better analysis** in order to **encourage diversity** and make the **"right" choices of technological itineraries** and thus **preserve the quality** of wines from the vine to bottling.

Oenoterris' goals

OENOTERRIS® is a concept that embodies the oenologist's desire to turn his or her attention to the vineyard and propose a reasoned agronomic strategy based on a wine profile.

A winegrowing lever to meet an oenological challenge.

The aim of the White Programme is to enhance and improve the intense, fresh aromatic expression of white and rosé wines.

The aim of the Red Programme is to enhance and improve the expression of the "fruity, fresh and greedy" profile of red wines.

PACKAGING

1 kg and 10 kg bags

STORAGE

Store unopened package away from light in a dry and odorless area.
Opened package: use rapidly.

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