

# NUTRI<sup>2</sup><sup>TM</sup>

## 100 % Organic nitrogen source

### DESCRIPTION

Highly specialized autolysate yeast, providing bio-available amino acids (organic nitrogen), natural vitamins and minerals.

NUTRI<sup>2</sup><sup>TM</sup> is fully compliant with wine destined for export to the EU.

### BENEFITS & RESULTS

Yeast benefit from a balanced nitrogen profile, and it is well known that grapes can be deficient in yeast assimilable nitrogen leading to fermentation problems.

Yeast assimilable nitrogen is the sum of the ammonia (inorganic form) and an organic form (amino acid). However, it is important to realize that not all organic nutrients are the same (Figure 1), even if they contribute similar levels of nitrogen. In winemaking, some amino acids are more important than others and are utilized by the yeast in a specific and sequential manner. We can separate these amino acids into prematurely consumed, early consumed and late consumed (Figure 2), meaning that we have more control over fermentation kinetics.

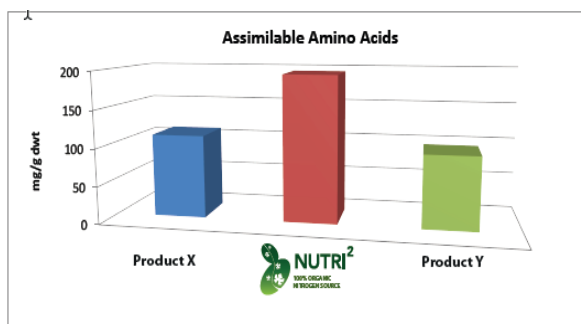


Figure 1: NUTRI<sup>2</sup><sup>TM</sup> has the highest level of bio-available amino acids compared to competitor brands.

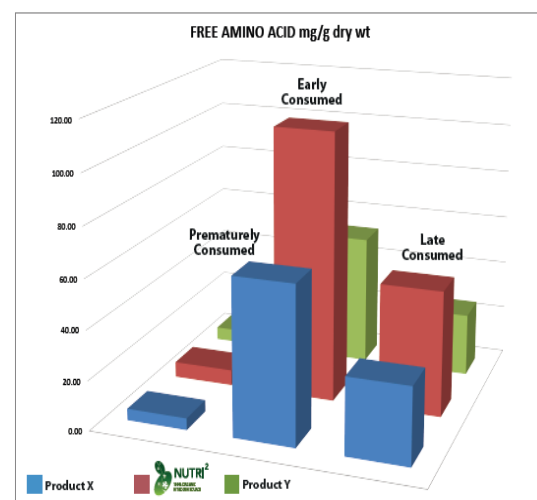


Figure 2: NUTRI<sup>2</sup><sup>TM</sup> also has higher levels of each of the amino acid groups.

By using NUTRI<sup>2</sup><sup>TM</sup> at the beginning of fermentation, we control the growth of the yeast population, minimize heat spikes, and positively influence aroma production. This can lead to fruitier, more balanced wines. If a second nitrogen addition is required to complete fermentation, this can be achieved with DAP.

## INSTRUCTIONS FOR OENOLOGICAL USE

Add NUTRI<sup>2</sup>™ at 2 lb/1000 gallons at the onset of fermentation (2-3 Brix drop). In low YAN situations, DAP additions may be required in order to ensure a complete fermentation. Using NUTRI<sup>2</sup>™ at a rate of 2 lb/1000 gallons provides 10 ppm of yeast assimilable organic nitrogen. NUTRI<sup>2</sup>™ should be suspended in water or juice (10 kg in 100L) and added to the tank.  
If prepared in advance, re-mix before adding.

## PACKAGING AND STORAGE

- 10 kg cartons
- Store in a cool, dry area away from direct sunlight and strong odors. Under these conditions, the shelf life is four years if the original packaging is intact.

Distributed by:



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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. June 2022.



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YEASTS



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