

Biological nutrient to protect yeast and the wine's aroma

## **Product description**

VitaDrive<sup>®</sup> ProArom is an innovative yeast preparation which protects yeast from stress during the propagation and fermentation phases. The wines benefit from aromas which are stable during storage and optimum varietal characteristics. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## Dosage

Composition	Inactive yeast, yeast cell walls (14 %), diammonium hydrogen phosphate (1 %).	
	Inactive yeast naturally contains essential nutrients, which are released during fermentation:	
	<ul> <li>Minerals</li> <li>Vitamins</li> <li>Amino acids (A-group; assimilated by the yeast in preference)</li> </ul>	
		- Yeast's own natural glutathione
		Benefits
	<ul> <li>Intensifies and protects the wine's aroma</li> </ul>	
Positive effect on acidity and fruit retention		
Increased stability during storage		
<ul> <li>Reduction and prevention of oxidation reactions (colour and off notes)</li> </ul>		
Promotes typical varietal aromas		
Prevents untypical ageing notes		
For yeast:		
Compensates for a lack of sulphur and nitrogen		
Redox buffer in the event of oxidative stress		
Detoxifies xenobiotics (pesticide residues)		
Reduction of heavy metal stress		
<ul> <li>Maintains and stabilises cell structure (in the event of stress caused by temperature and ethanol)</li> </ul>		
Dosage and use	<ul> <li>Addition during rehydration of the yeast (20 - 30 g/hL - suspend in the rehydration formulation)</li> </ul>	
	Dosage during the alcoholic fermentation is not recommended.	
	• Maximum dosage: 50 g/100 L	
N. B.	Depending on the must nutrient situation, we recommend using yeast nutrients from the	
	Vitamon <sup>®</sup> and VitaFerm <sup>®</sup> families. Components that are listed under "composition" have to be	
	considered in terms of legal maximum dosages.	

## Storage

Store in a dry place, away from light. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 007 – 10/2020 JF – printed 01.10.2020