

DYNASTART

PRIMARY FERMENTATION NUTRIENT FOR ENHANCED FERMENTATION FINISH

DYNASTART is a product from Laffort Oenologie that has been specifically formulated to provide crucial fermentation nutrients. It consists of a proprietary and patented blend of yeast products (yeast hulls, inert yeast cells, etc) which together form a complex of essential nutrients that can be assimilated naturally by yeast.

I - CHARACTERISTICS:

Whatever the origin: nutrient, physical, chemical or microbiological, stuck fermentation problems are never easy to solve and represent a significant quality risk to wine. In order to improve the fermentation kinetics and to avoid organoleptic spoilage due to stuck fermentations, Laffort Oenologie has developed **DYNASTART**. Additions are recommended during the re-hydration stage of active dried yeast.

Use **DYNASTART** when:

- Must/juice is deficient in nutrients
- Must/juice is under severe fermentation conditions (i.e.: juice with a high sugar content, low turbidity, low temperature and/or anaerobic conditions).

II – APPLICATION:

The research works of Lafon-Lafourcade (1984), and Munoz and Ingledew (1989) have already shown the enological benefit of adding yeast hulls during fermentation. Some benefits include the removal of growth inhibitors and the contribution of survival factors.

Fermentation rate and yeast population evolution in comparison with a DYNASTART addition



