



MAKE YOUR LIFE EASIER WITH DROP&GO!

Some **MARTIN VIALATTE®** products can be added directly to the must or wine with no prior operation, which makes them easier to use and saves time: THESE ARE **DROP&GO!**

FOR MUST

SETTLING AND CLARIFICATION

KTS® FLOT

A versatile, plant-based fining product with excellent results in flotation and static clarification. It also prevents oxidation and corrects bitterness.



PROVGREEN® L100

Pea protein solution for fast must clarification with a limited volume of deposit. Eliminates oxidised polyphenols.



DELTAGREEN

A combination of plant protein, PVPP and cellulose for the treatment of white and rosé must against oxidation. Reduces astringency and bitterness.



VIAZYM® CLARIF ONE

A liquid pectolytic enzyme preparation for fast clarification of white and rosé must. Produces highly compacted lees.



ALCOHOLIC FERMENTATION Please refer to the decision tree overleaf for conditions of use

VIALATTE FERM® HD18

Saccharomyces cerevisiae selected for its ability to initiate alcoholic fermentation at very high sugar levels coupled with strong resistance to high alcohol content.



SO.DELIGHT®

Saccharomyces cerevisiae selected for its ability to promote ester production and the development of fermentation aromatic profiles.



YEASTIE®

Saccharomyces cerevisiae selected for its ability to bypass rehydration without performance loss.



NUTRICELL® INITIAL

Organic nutrient made from yeast autolysates rich in amino acids and sterols for high-quality, controlled AF.



FOR MUST AND WINE

SPECIFIC OPERATIONS

NOIR ACTIVA + LIQUIDE

Oenological decolouring carbon that can be used to destain white wines and decontaminate must and wine that were microbiologically contaminated.



FOR WINE

TARTARIC STABILISATION

ANTARTIKA®

Various potassium polyaspartate solutions for stabilising wines against tartaric precipitation of potassium bitartrate.



CRISTAB® BV

20% cellulose gum solution, combining low viscosity and high concentration to stabilise wines against the precipitation of potassium bitartrate.



Product families

- Yeast
- Nutrients
- Must fining products
- Enzymes
- Stabilisers
- Specific treatments





WHAT IS THIS?

These products were first tested at our experimental centre in Montagnac (34), then tested in cellars. It is the way they are manufactured or simply their composition that makes them so easy to use.

CHOICE OF YEAST/NUTRITION PAIR SUITABLE FOR THE CHARACTERISTICS OF THE MUST AND FOR THE TARGETED PROFILE OBJECTIVES

YEAST STRAIN: VIALATTE FERM® Range

Dosage 20 g/hL
Rehydration depends on procedure.
Refer to the technical data sheet.

SUITABLE NUTRITION:

Organic and sequential
NUTRICELL® Range
Dosage 20 g/hL

1 FERMENTATION AND ORGANOLEPTIC PERFORMANCE

Vinification conditions
STRESSFUL and
NON-STRESSFUL

2 FERMENTATION PERFORMANCE AND SIMPLIFICATION OF THE VINIFICATION PROCESS

Vinification conditions
NON-STRESSFUL

OBJECTIVES

3 FERMENTATION PERFORMANCE AND SIMPLIFICATION OF THE VINIFICATION PROCESS

Vinification conditions
STRESSFUL

Potential alcohol > 13,5% vol.
Turbidity < 80 NTU
14°C > Temperature > 28°C



CHOICE OF YEAST/NUTRITION PAIR FOR DIRECT USE WITHOUT REHYDRATION

YEAST STRAIN: VIALATTE FERM® Range

DROP&GO
Dosage 30 g/hL

NUTRITION: NUTRICELL® Range

DROP&GO
Dosage 30 g/hL



CHOICE OF YEAST/NUTRITION PAIR FOR DIRECT USE WITHOUT REHYDRATION

Yeast YEASTIE®
Dosage 30 g/hL

SUITABLE NUTRITION
Dosage 30 g/hL

