NUTRIOAK

NUTRIOAK™ BASIC

NEW, INNOVATIVE FERMENTATION SOLUTION FROM HUNGARY

NUTRIOAK™ BASIC is a new, Hungarian product line developed in Hungary that breaks with the traditional flavour and aroma-centred use of the oak segments, and instead highlights the positive characteristics of the natural material. More simply: it works like and instant oak fermentation tank.

COMPOSITION

100% Hungarian, French and American oak, with different toasting, selected and mixed according to their different characteristics.

CHARACTERISTICS

By developing **NUTRIOAK™ BASIC** we wished to replace the oenological materials that are allowed to use by the wine law, and have beneficial effect both on the outcome of the alcoholic fermentation and on the quality of wine, but they can be replaced by a natural material. During grape procession and alcoholic fermentation we use a lot of different material that can be found in the oak. We use specific tannins as antioxidants, air helps the work of yeasts, we support surviving factors, and provide the beneficial cellulose that is necessary to fix and remove toxins. In other words, all the materials that are present in big quantity and natural form in the oak. The emphasis is on the precise dosage of the segments with the right characteristics.

DOSAGE AND COMPOSITION

Following the process of wine making we suggest the following use of **NUTRIOAK™ BASIC**:

1 PACK TANNIN MIX	Oak mix with high tannin concentration, includes the necessary tannin quantity to block oxidant enzymes, helps colour stability.	During grape procession, directly to the juice/mass or into the crusher.
2 PACK OXYGEN MIX	Oak mix selected by its oxygen content. Helps yeast proliferation.	2nd day following the inoculation. Directly into the fermenting mass.
3 PACK OXYGEN MIX	Oak mix with high oxygen content. Helps colour stabilization and tannin-colour polymerisation.	4th day following the inoculation. Directly to the fermenting mass.
4 PACK CELLULOSE MIX	Oak mix selected with high cellulose content. It forms a surface for yeasts, the cellulose helps to fix toxins, enhances aroma intensity.	5–6th day following the inoculation. Directly to the fermenting mass.
5 PACK CELLULOSE MIX	Oak mix selected with high cellulose content. It forms a surface for yeasts, the cellulose helps to fix toxins, enhances aroma intensity.	6–7th day following the inoculation. Directly to the fermenting mass.
6 PACK TANNIN/OXYGEN MIX	Contains oxygen and tannin elements necessary to complete the fermentation process.	7–th day following the inoculation. Directly to the fermenting mass.

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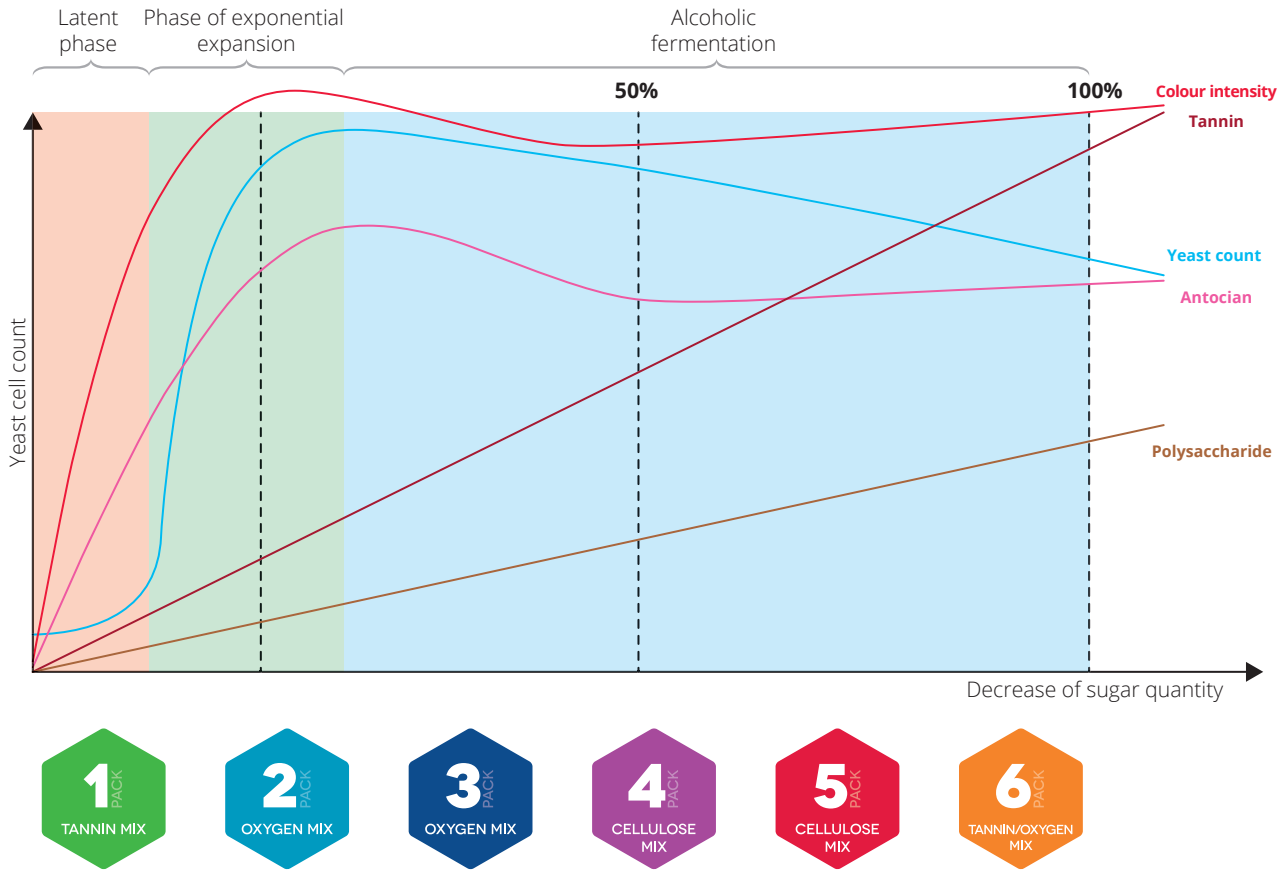
WHICH ONE – WHEN?



The above fermentation curve is an example - the fermentation kinetics depends on the grape varietal, the fermentation temperature, and the yeast used. If you have questions or need further information, please, contact our colleagues.

DOSAGE, PACKAGING

6 pieces of 5 kg multilayered paper bags. Units for 100 HL – 10.000 L with 3 gram / litre segment proportion.

STORAGE

Store in a cool, dry place, keep away from moist.

SAFETY CLASSIFICATION

Not hazardous material

Produced by Trust Hungary Zrt. Szigetvár H-7900; Dencsházai út 12.

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