

NITROGEN

NH₄⁺ is cheap and easy and can contribute to aromatic harshness of the wine. Organic nitrogen is beneficial for the aromatic complexity of the juice/wine. In high sugar - nitrogen deficient musts, a YAN addition (at 1/3 AF) is needed.

FERMAID K provides about 30 mgN/l at 30 g/hl (mix of **a**-amino and ammonia).

DAP provides about 60 mgN/l at 30 g/hl (100% ammonia, inorganic).

GO-FERM provides about 10 mgN/l at 30 g/hl (100% a-amino).

<u>JUICE YANC</u>	<u>REHYDRATION</u>	<u>END OF LAG</u>	<u>1/3 AF</u>
HIGH N > 225 mgN/l	Go-Ferm 2.5lb/kgal	-----	-----
MEDIUM N > 125 mgN/l < 225 mgN/l	Go-Ferm 2.5lb/kgal	-----	FERMAID K 2lb./kgal
LOW N < 125 mgN/l	Go-Ferm 2.5lb/kgal	DAP 2.5lb/kgal or more	FERMAID K 2lb/kgal