

Wine grapes: increase nitrogen and aromas in the must



Objective of the trial

Measuring the effectiveness of KAPPA Z compared to an untreated control, to increase concentrations of nitrogen and aromatic compounds in the must.

General information

France – Aquitaine
In cooperation with: Soufflet Vigne

Trial No.: 2016-065
Variety: Sauvignon blanc

Treatments

- **Control**
- **Kappa Z**: 2 applications of Kappa Z at 6 kg/ha during veraison.

Results

Analysis of the must:

	Control	Kappa Z
S-3-(hexan-1-ol)-L-cysteine (µg/L) LC/MS/MS	14,7	17,6
S-3-(hexan-1-ol)-L-glutathione (µg/L) LC/MS/MS	163,6	196,6
Nitrogen Alpha Aminous (mg/LN) Colorimetry	25	46
Ammonia Nitrogen (mg/LN) Enzymatic measurement	4	24
Digestible Nitrogen (mg/LN) Calculated	29	70

Glutathione and **cysteine** are precursors of the aromatic compounds present in nitrogen and sulphur rich musts.

Increase in **digestible nitrogen** in the Kappa Z modality

- ⇒ Better alcoholic fermentation because of the better nourishment of the yeasts.