



Description

Starmerella floricola cream yeast. Non-*Saccharomyces* yeast. An ascomycetous yeast belonging to the Trichomonascaceae family (order *Saccharomycetales*), characterized by its ability to yield wines with intense fruity notes of strawberry and raspberry.

Technical specification

- > Fermentation temperature: optimum range 20°C
- > Strong aromatic activity
- > Production of fruity notes (strawberry and raspberry)
- > Low sulfite production
- > Alcohol tolerance: up to 10% vol.
- > Good glycerol production.

For professional oenological use in compliance with:
EEC/EU Reg. N°934/2019 and International Codex OIV

Application

Strain designed for sequential fermentation.

Once inoculated, Atecrem Cardo generates an exuberant aromatic profile up to an alcohol content of 10.5% vol. Subsequently, inoculation with a *Saccharomyces* yeast is recommended to complete the alcoholic fermentation.

Recommended strains: Atecrem Rapsodia, Atecrem Iris, or Atecrem S14A.

Indicated for all grape varieties where high fruity aromas are desired; ideally suited for red and rosé wines.

Recommended dosage: 20–30 g/hl

Preparation mode

Follow the instructions::

- > "Atecrem yeasts general instructions" (**Annex A**)
- > "Yeasts starter general protocol for partially fermented musts and wines" (**Annex B**)

Packages

1 kg bottle; 5 kg can.

Shelf life and storage

Store at 2-4 °C.

Shelf life: as stated on the label.

GMOs free in compliance with EEC/EU Reg. n. 1829/2003 and EEC/EU Reg. n. 1830/2003 and subsequent amendments.

Allergens free in compliance with EEC/EU Reg. n. 1169/2011 and subsequent amendments.