





Description

Saccharomyces bayanus var. uvarum yeast, in cream, Atecnos selection of yeasts from grapes and Iris flowers from the Marca Trevigiana region.

Technical specifications

- > Fermentation temperature: optimum range 14÷22°C
- > Selected for its ability NOT to produce H₃S
- > Low SO₂ production
- > Produces malic acid to 2,5 g/l
- > Strongly aromatic, with stable aromas over time
- > Production of berry notes (blackberry, strawberry, blueberry)
- ➤ Excellent fermentation activity further enhanced by the use of Lysopol or Probios Strong
- > Alcohol tolerance: to 15,5% vol.
- > Musts fermented with this yeast do not have reduction problems
- > Yeast classified as a probiotic with anti-inflammatory, immunoregulatory, phytochemical and anti-free radical activity in the epidermis (University of Bari studies).

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

Applications

Particularly suitable strain for red grapes, such as Schiava, Merlot, Cabernet, Refosco, Negroamaro, Nero D'Avola, Lagrein, Pinot Noir, Sangiovese. Also suitable for white grapes such as Grillo, Fiano, Greco, Falanghina, Chardonnay, Garganega, Pinot blanc and Prosecco. Excellent for its high capacity to confer an intense fragrance of berries, together with a significant production of acetates and esters, obtaining wines of high complexity notable for their aromatic notes. Recommended dosage: 20 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)
- > "General Protocol For Second Fermentation" (Annex D)

Packages

1 kg bottle 5 and 10 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.