



Description

Saccharomyces cerevisiae x *Saccharomyces paradoxus* yeast in cream, obtained in our laboratories from the hybridisation of our Atecrem strains.

Technical specifications

- Fermentation temperature: optimum range 14÷18°C
- **Strongly aromatic, with stable aromas over time**
- **Production of citrus notes, exotic fruits (passion fruit, pineapple) and intense floral notes**
- Excellent fermentation activity further enhanced by the use of Lysopol, Probios Strong, Proteofast, Proteoferm S
- Alcohol tolerance: to 15,5% vol.
- Low sulphite production
- **NO production of H₂S**
- Musts fermented with this yeast do not have reduction problems

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

Applications

Particularly suitable strain for aromatic grapes, such as Prosecco, Sauvignon, Traminer, Moscato, Müller, also suitable for Chardonnay, Pinot, Garganega and white wines in general. Specific for Dolcetto d'Alba. Excellent for sparkling wine making with both classic and Charmat methods. It is characterised by its high capacity to confer an intense fragrance of exotic fruit and citrus fruits, together with a significant production of acetates and esters. The result is wines of high complexity and roundness, with a very explicit bouquet expressing extremely intense aromatic sensations.
Recommended dosage: 20 g/hl.

Preparation mode

Follow the instructions:

- "General Notice Atecrem Yeasts" (**Annex A**)
- "General Starter Protocol For Partially Fermented Musts And Wines" (**Annex B**)
- "General Protocol For Refermentation In Autoclave" (**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.