

Description

Saccharomyces cerevisiae/paradoxus hybrid yeast in cream.

Technical specifications

- Excellent glycerine production
- Alcoholic power: 15,8% vol., indicative of a lower alcohol production rate
- Alcohol tolerance: up to 15,5% vol.
- Moderate fermentation capacity at medium-high temperatures with optimal range 18÷28°C
- Osmotic pressure resistance: max 13 Baumè
- High production of ethyl esters
- Partial malic acid reduction (-15/-20%)
- Strong pectolytic activity
- Low volatile acidity production

Applications

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

Particularly suitable for red wines (Merlot, Refosco, Lambrusco, Barbera, Teroldego, Lagrein, Cabernet, Sangiovese) and also for structured white wines (Sauvignon, Traminer, Chardonnay, etc.) to be aged in wood.
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 Starter Protocol For Partially Fermented Musts And Wines To Promote Maloalcoholic Fermentation” (**Annex C**)
- “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.