

Description

Saccharomyces cerevisiae yeast in cream.

Technical specifications

- Excellent glycerine production
- Alcoholigenous power: 16% vol.
- Alcohol tolerance: to 18% vol.
- Fermentation capacity at low temperatures (cryophilus) with optimal range between 12÷16°C
- Resistance to osmotic pressure: max 26 Brix
- High production of floral and fruity esters
- Low consumption of nitrogenous substances

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

Applications

Suitable for both primary fermentation and refermentation of white wines, in particular Prosecco, Greco, Fiano, Pinot blanc, Trebbiano, Ribolla, Friulano, Garganega, etc. Suitable for stimulating the production of floral aromas.

Recommended for sparkling Prosecco, Moscato and aromatics in combination with Atecrem 13H.

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.