

## Description

*Saccharomyces cerevisiae* and non *cerevisiae* yeast in cream.

## Technical specifications

- Fermentation temperature: optimum range 15÷20°C
- High aromatic activity
- Producing citrus notes, exotic fruits and intense floral notes
- Excellent fermentation activity further enhanced by the use of Lysopol and/or Probios Strong
- Alcohol tolerance: to 15,5% vol.
- Low sulphite production

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

## Applications

Strain particularly suitable for aromatic white wines. Excellent for making sparkling wines using both the classic and Charmat methods. Suitable for aromatic grapes: Sauvignon, Traminer, Muscat, Müller; Chardonnay, Pinot, Prosecco, Garganega and white wines in general. It gives a very intense exotic fruit fragrance, associated with a high production of acetates and esters. These properties contribute to greater complexity and roundness, giving finesse and balance. 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.