

## Description

*Saccharomyces bayanus* yeast in cream.

## Technical specifications

- Excellent glycerine production
- Alcoholigenous power: 16% vol.
- Alcohol tolerance up to 18% vol.
- Fermentation capacity at low temperatures
- Low consumption of ammonia salts
- Low volatile acidity production
- Reduces acetic acid
- Very good fermentation activity
- Low sulphite production

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

## Applications

Indicated for sparkling wine making, both with the Charmat and classic methods, it allows to obtain wines of extraordinary finesse. Particularly suitable for musts with a high sugar content such as Passiti and Amarone and high quality red wines such as Merlot, Cabernet, Sangiovese and Barbera.

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.