



Description

Saccharomyces cerevisiae yeast in cream.

Technical specifications

- ▶ Strain with strong thiol activity, producing citrus notes and exotic fruits
- ▶ Very good fermentation activity
- ▶ Optimum fermentation temperature range: 13÷16°C
- ▶ Alcoholigenous power: 16% vol.
- ▶ Low sulphite production
- ▶ Medium nitrogen nutrition requirements

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 (Sauvignon, Traminer, Prosecco, Moscato, Müller Thurgau, etc.). Excellent for sparkling wine making with both classic and Charmat methods. If used in the vinification of Chardonnay, Pinot, Garganega and white wines in general, it gives a very intense exotic fruit fragrance.

It is also recommended in combination with Atecrem 1H to obtain a unique synergy of aromas, with marked finesse and aromatic balance. The best results are also obtained by combining it with Lysopol, Probios Strong or Proteofast.

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.