

Description

Saccharomyces bayanus yeast in cream.

Technical specifications

- Alcoholigenous power: 16% vol.
- Alcohol tolerance: up to 18% vol.
- Fermentation capacity at low temperatures
- Low consumption of ammonia salts
- Low volatile acidity production
- Sensitive to hypervitamin nutrition
- Excellent fermentation strength
- Low sulphite production
- Good flocculation

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

Applications

Indicated for white and red wines, particularly suitable for low-temperature fermentations, in refermentation (even in the case of stuck fermentation) and in the fermentation of musts with a high sugar content. Particularly suitable for high quality red wines. 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.