

Description

Saccharomyces cerevisiae hybrid cream yeast.

Technical specifications

- Alcoholigenous power: 14% vol.
- Regular and complete fermentation of sugars very long, especially for red wines
- Low production of volatile acidity
- Fermentation temperature 13÷20°C
- Very aromatic with notes of rose and passion fruit

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

Applications

Particularly suitable for aromatic white wines (Sauvignon, Müller, Traminer, Moscato, Malvasia, etc.). It produces varietal aromas, **favouring marked floral and citrus notes.**
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.