

## Description

*Saccharomyces cerevisiae* hybrid cream yeast.

## Technical specifications

- Alcoholigenous power: 16% vol.
- Alcohol tolerance: up to 16,5% vol.
- Fermentation capacity at low temperatures (10°C) with optimal range between 10÷16°C
- Osmotic pressure resistance: max 27 Brix
- High production of floral and fruity esters
- Strong thiol activity

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

## Applications

Particularly suitable for white, aromatic wines (Prosecco, Chardonnay, Trebbiano, Sauvignon, Müller Thurgau, Viognier, Malvasia, Moscato, etc.) and low temperature fermentations. Recommended for the enhancement of varietal, terpenic and thiol aromas.  
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.