



Description

Cyberlindnera saturnus isolated in the area of the Montello hills (TV). Non-*Saccharomyces* yeast unique in the wine scene with an aromatic complexity that has no comparison with any other yeast known up to now.

Technical specifications

- Fermentation temperature: optimum range 18÷20°C
- Gorgeous floral flavor profile. This yeast has the capacity to produce high amounts of esters, geraniol and phenylethyl alcohol (rose aroma)
- Alcohol tolerance: to 6% vol.
- Producer of polysaccharides.

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

Applications

Strain to be used in sequential fermentations. Once inoculated, Atecrem Spaziale will immediately produce an exuberant quantity of aromas up to a maximum of 6 alcohol degrees. When this gradation has been reached, inoculate with another strain, which will complete the alcoholic fermentation. We recommend the use of Rapsodia, Atecrem S14 A or Atecrem 15H to obtain amazing results from an organoleptic point of view. Recommended for all varieties where extraordinarily high perfumes are to be obtained. Recommended dosage: 20-30 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)**

Packages

1 kg bottle

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.