

Description

Cream attenuated yeast *Saccharomyces* spp.
 Green Yeast is produced by making microdoses of copper salts assimilate to the yeast during the respiratory phase of the production process.
 During the aging/refinement phase it prevents the formation of sulphides (hydrogen sulphide, diethyl sulphide, dimethyl sulphide) and mercaptans (off- flavours).
 It confers to the wine roundness, full-body and harmony on the palate. The release of copper is gradual and depends on the state of lysis of the yeast.
 Excellent substitute for mannoproteins, copper sulphate and copper citrate.

Technical specifications

Yeasts rich in mannoproteins and glutathione (GSH).
It prevents and treats the formation of sulphur compounds off-flavours in wine with a neutralizing effect.

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

Applications

Green Yeast used in very structured red wines can reduces tannins. It can replaces the binding with gelatin and albumins.
 The polysaccharides formed by the lysis of the yeast help to maintain the general stability of the wine over time.
 In white wines it reduces oxidation level similar to potassium caseinate effect.
 Recommended dosage: 10-30 g/hl.

Preparation mode

Preventive effect: add as it is to the lees on the bottom of the tank/ barrel without pump over.
 Curative effect: added as it is by pumping over.

Packages

1 kg bottle
 5 or 10 kg tanks

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.