

Description

Saccharomyces cerevisiae yeast.

Technical specifications

- Strongly aromatic strain with high thiol activity, promotes the production of citrus aromas, especially grapefruit, pineapple and passion fruit aromas
- Good fermentation activity
- Fermentation temperature: 13-22°C
- Alcoholigenous power: 16% vol.
- Low sulphite production

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

Applications

Strain selected in Australia, particularly suitable for aromatic white wines such as Sauvignon Blanc, Traminer, Müller, Soave, Chardonnay, Pinot Blanc, Veltliner, Moscato, Prosecco, etc. Excellent for sparkling wine making with both classic and Charmat methods.
Recommended dosage: 10 to 20 g/hl.

Preparation mode

Dissolve 1 kg of yeast in 20 liters of water at 37°C for 20 minutes. Add as much must and wait for one hour. Double the volume of the fermentation starter and add biological growth factors. After one hour add to the mass to be fermented or refermented.

Packages

0,5 kg aluminium bags.

Shelf life and storage

Keep in a cool, dry place away from light.
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.