

# IOC FIZZ

## DRY ACTIVE YEAST

**Effective secondary fermentation for the Charmat Method**

### ↓ OENOLOGICAL APPLICATIONS

The **IOC FIZZ** yeast has been selected for making high-quality sparkling wines using the Charmat Method. Its ability to adapt itself to difficult conditions helps to ensure rapid and complete secondary fermentation, even at low temperatures and with high levels of alcohol.

### ↓ OENOLOGICALS CHARACTERISTICS

- Species: *Saccharomyces cerevisiae* galactose -.
- Killer factor: K2 active
- Alcohol resistance: high (18% vol).
- Production of volatile acidity: low.
- Nitrogen requirement: low.

### ↓ MICROBIOLOGICAL CHARACTERISTICS

- Viable yeast > 10 billion cells/g
- Purity : less than 10 wild yeast per million cells

### ↓ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- Secondary fermentation: 10 to 20 g/100L when prepared as a starter culture.

• Rehydration:

Rehydrate in ten times its own weight of water at 37°C. It is essential to rehydrate the yeast in a clean container. Observe the temperature requirements closely. Do not introduce the yeasts into a solution with a temperature greater than 40°C.

Stir gently and then leave to rest for 20 minutes. We strongly recommend the HYDRA PC yeast protector during the rehydration phase.

• Preparing a starter culture:

After rehydration, the yeast must be acclimatised to the alcohol under wine-specific conditions (pH, sugars, SO<sub>2</sub>, temperature, etc). To achieve this, make the yeast starter over 12 to 24 hrs, followed by a growth phase lasting about 3 days. This phase will provide an active ferment, sufficiently concentrated to achieve secondary fermentation. Follow the advice of your wine expert.

### ↓ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.

Store in a cool dry place.

Once opened, the product must be used quickly.