# IOC PRESTIGE

## DRY ACTIVE YEAST

**Making red wines for a long cellar life**

## OENOLOGICAL APPLICATIONS

**IOC PRESTIGE** is a top of the range yeast intended for making noble and pedigree wines. **IOC PRESTIGE** has been chosen for its great ability to ferment even at the highest alcohol levels.

The grape type and the terroir are fully expressed and are not altered or masked under any circumstances by yeast-specific aromas or fermentation variations.

In addition, **IOC PRESTIGE** is totally suited to 'separated lees work' with red wines.

## OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae.*
- Killer factor: K2 active.
- Alcohol resistance: high (15% vol)
- Compatibility with lactic bacteria when simultaneously of sequentially inoculated: low / average
- Nitrogen requirement: low. Opt for complex nutrients in order to prevent sulphurous odours.

- Ensures even fermentations between 8℃ and 30℃.
- Latency phase: short.
- Glycerol production: moderate.
- Production of volatile acidity: low to moderate
- Production of $SO_2$: very low.
- Froth formation: low.

## MICROBIOLOGY QUALITIES

- Viable yeasts: > 10,000,000,000 cells/g.
- Microbiological purity: less than 10 non-culture yeasts per million cells.

## RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- 10 to 20 g/hL of must.

Rehydrate in ten times its own weight of water at 37℃. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean container.

Stir gently and then leave to rest for 20 minutes.

Where necessary, acclimatise the yeast culture to the temperature of the must by incorporating the latter progressively. The difference in temperature between the must being inoculated and the rehydration environment must never be greater than 10℃.

The total rehydration period must never exceed 45 minutes.

Where conditions are difficult, rehydrate in association with ACTIPROTECT +.

## 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.