

HYDRA PC

OPTIMIZATION OF FERMENTATION

↓ OENOLOGICAL APPLICATIONS

HYDRA PC optimises yeast rehydration by reinforcing its plasma membrane.

With **HYDRA PC**, the yeasts are more resistant to the difficult conditions encountered during Yeast Starter inoculation (SO₂, alcohol, pH, sugars...).

Membrane reinforcement allows the yeasts to suffer less stress when the 'tirage' wine is inoculated, and to be more resistant to the increased alcohol degree and the carbon dioxide concentration during bottle fermentation.

HYDRA PC is naturally rich in magnesium. This is essential to yeast growth and metabolism.

By providing magnesium, which is not bioavailable in wine, **HYDRA PC** consequently:

- promotes cell division and increases growth speed during the growth phase,
- facilitates sugar consumption (ATPase proton pump activation) during the stationary phase and stabilises the cellular membrane, which enables the yeasts to be more resistant to alcohol and the CO₂ concentration in the second part of bottle fermentation.

↓ INSTRUCTIONS FOR USE

Incorporate in the middle of yeast rehydration (1st stage of yeast starter)

Mix 1 kg of **HYDRA PC** in 20 L of dechlorinated water at 42°C. Allow the temperature to decrease to between 38 and 40°C before incorporating the active dry yeasts.

↓ DOSE RATE

- 1 kg of **HYDRA PC**/ 1 kg of active dry yeasts.

↓ PACKAGING AND STORAGE

- In 1kg bags

Store in a dry, well-ventilated, odourless environment, at a temperature of between 5 and 25°C.

Once opened, the product must be used rapidly.