

IOC 11-1002

DRY ACTIVE YEAST

↘ OENOLOGICAL APPLICATIONS

For making white wines, rosé wines and light red wines.

IOC 11-1002 provides a strong resistance at the higher alcohol levels. It ensures full and even fermentation without adding any particular aromatic quality to the wine.

↘ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*
- Alcohol resistance: > 15% vol
- Production of volatile acidity: very low
- Production of SO₂: very low
- Froth formation: very low.
- Production of higher alcohols: low

↘ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- 10 to 20 g/hL for white or rosé wine
- 20 to 25 g/hL for red wine
- Rehydrate in ten times its own weight of water at 37°C. 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°C.
- 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 and 10kg.
- Store in a cool dry place. Once opened, the product must be used quickly.