

IOC B 3000

DRY ACTIVE YEAST

Yellow fruits, flowers and volume in the mouth

↓ OENOLOGICAL APPLICATIONS

IOC B 3000 is the yeast specifically recommended for white wines asserting elegance. It highlights the aromatic intensity and complexity of the wine on notes of yellow fruit and flowers. Its strong fermentation capability makes it the yeast of choice when seeking to minimise the appearance of sulphurous 'reduction' odours. It also helps to make sharper wines.

IOC B 3000 contributes to volume in the mouth and has proven itself to be an excellent yeast for ageing; after a few months, the resulting wines offer a very good aromatic persistence.

It has been chosen for its ability to accentuate wines that are fruity, harmonious and round.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: K2 susceptible.
- Alcohol resistance: moderate (14% vol)
- Nitrogen requirement: low. Opt for complex or organic nutrients in order to prevent sulphurous odours.
- Ensures even fermentations between 14°C and 24°C.
- Latency phase: short. Inoculation at the time of vatting is highly recommended for best performance, as is rehydration in association with ACTIPROTECT +.
- Rate of fermentation: moderate.
- Glycerol production: moderate.
- Production of volatile acidity: low.
- Production of SO₂: very low.
- Froth formation: low.
- Compatibility with lactic bacteria when simultaneously or sequentially inoculated: excellent / excellent.

↓ 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

- 20 to 30 g/100L of must

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 +.

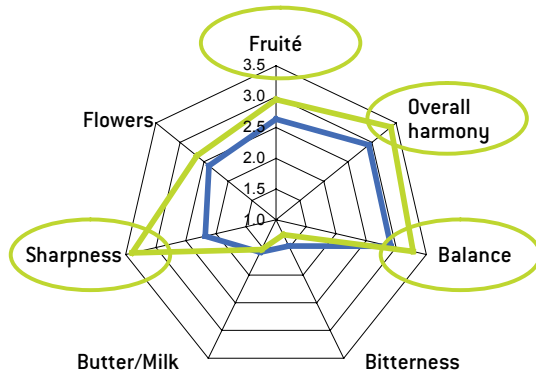
↓ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.
- Store in a cool dry place. Once opened, the product must be used quickly.

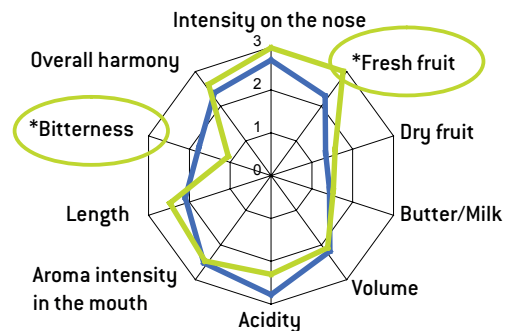
↓ **IOC B 3000: Aromatic complexity with harmony in the mouth**

Results from practical testing

chardonnay 2009
Average wine-tasting scores
Panel of 19 professional tasters
Principal trends noted



ugni blanc 2009
Average wine-tasting scores
Panel of 21 professional tasters
*: Significant difference threshold 5%



— Yeast control
— IOC B 3000

IOC B 3000

Wine-tasting comments on various grape types from users of IOC B 3000:

- Sauvignon / Alsace varietals
- Chardonnay / Champagne
- Grenache / Provence
- Chardonnay / Burgundy
- Viognier / Côtes du Rhône
- Chardonnay / Vallée du Rhône
- Roussane, Grenache / Roussillon
- Medium sweet wines / Jurançon - Roussillon
- Grenache blanc, Clairette / Provence

Delicate, elegant aromas, good fermentation

Round in the mouth, citrus

Lovely aromas from fruits to nuts

Good aromatic expression, richness

Very rich in white fruits (peach, pear, etc) and citrus

Rich wines with a good length, white and yellow fruits

Rich in yellow fruits with a citrus finish

Very good results with medium sweet wines

Expressive freshness, white fruits and spices, good balance