

IOC HARMONIE

DRY ACTIVE YEAST

Making white, rosé and red wines

↓ OENOLOGICAL APPLICATIONS

The **IOC HARMONIE** yeast respects the aromatic qualities of certain grape types and terroirs.

Musts fermented with **IOC HARMONIE** yield white and rosé wines of great finesse and red wines with very pure aromas.

IOC HARMONIE produces little volatile acidity under any circumstances.

The **IOC HARMONIE** strain has been chosen by the University of Davis, California, and listed under the number 522.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: susceptible.
- Alcohol resistance: high (15% vol)
- Nitrogen requirement: moderate. Opt for complex nutrients in order to prevent sulphurous odours.
- Production of SO₂: very low
- Froth formation: very 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/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.