

IOC R 9002

DRY ACTIVE YEAST

Spice, dark fruit and fresh wood

↓ OENOLOGICAL APPLICATIONS

IOC R 9002 helps produce structured long-term cellar wines with fresh wood notes.

It accentuates aromas blending spices and dark fruits.

It improves the phenomena of colour fixation.

It also shows good tolerance to high levels of alcohol.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: K2 active.
- Alcohol resistance: high (15% vol)
- Nitrogen requirement: high. Opt for complex nutrients in order to prevent sulphurous odours.
- Latency phase: short. Inoculation at the time of vatting is highly recommended for best performance, as is rehydration in association with ACTIPROTECT +.
- Ensures even fermentations between 18°C and 30°C.
- Rate of fermentation: moderate.
- Production of volatile acidity: low.
- Production of SO₂: very low.
- Froth formation: low.
- Compatibility with lactic bacteria when simultaneously or sequentially inoculated: good / 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 25 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 100g or 500g.
Store in a cool dry place. Once opened, the product must be used quickly.