

# iYeast® ANDES

original second generation process



## DESCRIPTION

Selected active dry yeast *Saccharomyces cerevisiae*. GMO free.

Selected to produce high quality red wines. Its excellent varietal aromatic expression enhances notes reminiscent of wild berries such as cranberry, currant and blackberry. Its ability to produce glycerol and release mannoproteins allows to obtain high quality wines, characterized by exceptional smoothness and structure and balance.

Powerful yeast with great fermentation vigor, it allows to carry out thermally uncontrolled fermentations. Particularly used for the production of Cabernet-Sauvignon, Syrah and Merlot wines. Excellent results were obtained in the Carmènère, Malbec, Zinfandel and Primitivo varieties.



## OENOLOGICAL PERFORMANCE

- Killer effect with predominance in the native microflora.
- Alcohol resistance up to 17% vol
- Fast fermentation
- It ferments normally in a wide range of temperatures: from 14 to 32 °C.
- Low generation of volatile acidity
- Minimum production of sulfites and sulfur compounds
- Reduced production of acetaldehydes and pyruvic acid
- Minimum foam production
- Great resistance to inhibitory factors of fermentation.



## ANALYSIS TYPE

- Non-saccharomyces: CFU/g <500
- Lactic acid bacteria: CFU/g <500
- Molds: CFU/g <50
- Acetic acid bacteria: CFU <50
- Coliforms: CFU/g <50
- E. coli/g: absent
- Staphylococcus UFC/g: absent
- Salmonella/25g: absent



## DOSES AND METHOD OF USE

The recommended doses may vary depending on the method of use, the state of health of the grapes and the winemaker's criteria.

- Vinification in red wines: 20-30 g/hl

Rehydrate in a quantity of water 10 times greater than the weight of the yeast, at a temperature that can range between 35 and 40°C. Shake 2-3 times to obtain a homogeneous compound for about 15 minutes, adding ACTIVE POWER at a dose of 10-15 g/hl to obtain perfect cell reproduction with excellent vinification results.



## PACKAGING STORAGE

Vacuum packs of 0.500 Kg.

Keep in a cool and dry place.

Product compliant with CODEX OENOLOGIQUE INTERNATIONAL.