



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free. Yeast selected mainly for the exaltation of the molecules responsible for the aroma of Sauvignon blanc.

Specific for the detection and exaltation of thiol type (4MMP) varietal aromas with excellent production of fermentation esters. It enhances tropical aromas reminiscent of passion fruit, pink grapefruit, mango and brackish and mineral notes.

Great for Gewurztraminer, Riesling, Viognier, Muller Turgau and Albariño. Interesting results obtained in the fermentation of Chardonnay grapes with a modern and technological profile.

Ideal in the production and refermentation of "new style" sparkling wines.

The use of iYeast® Passion Fruit guarantees a safe and regular fermentation even at low temperature (10° C).

The high fermentation strength helps to reduce the use of sulfur dioxide in the subsequent stages of refinement.

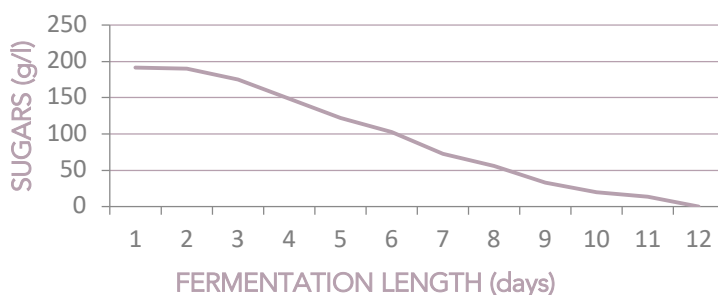


OENOLOGICAL PERFORMANCE

Suitable for the production of white wines with strong aromatic intensity, even in difficult winemaking conditions.

- Excellent fermentative ability
- Excellent tolerance to alcohol 18% vol.
- Resistance to low temperatures of fermentation (10-16°C)
- Killer factor with prevalence on the autochthonous microflora
- Resistant to turbidity changes
- Strong production of varietal and fermentative aromas (exotic fruits)
- Low production of H₂S
- Low production of volatile acidity

FERMENTATION CURVE



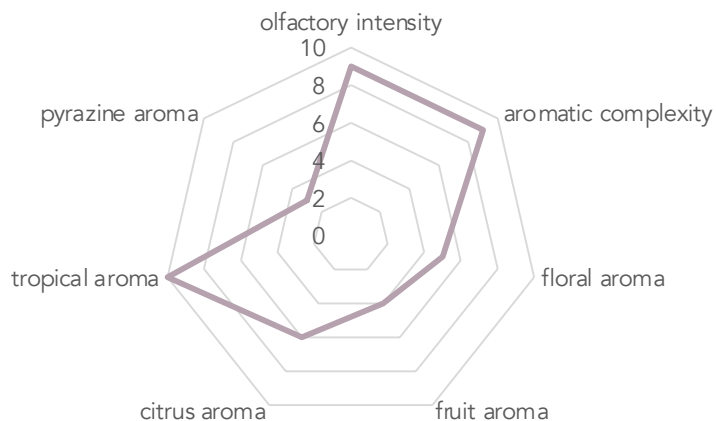
TYPE OF WINE: STILL WINE

CULTIVAR: SAUVIGNON

GENERATED ALCOHOL: 11.5% vol.

T. FERM: 15°C

VOLATILE ACIDITY: 0.17 g/l



olfactory intensity	9
aromatic complexity	9
floral aroma	5
fruit aroma	4
citrus aroma	6
tropical aroma	10
pyrazine aroma	3



DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- White Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°-40°C.

Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



ANALYSIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent

