

PEPENERO



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*. GMO Free.

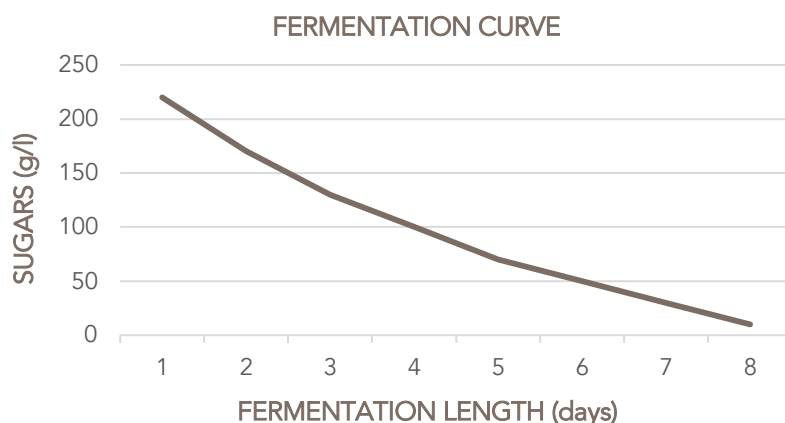
Selected in Spain for wine production of great red wines of long aging. Indicated in the elaboration of high-end wines to enhance the spicy notes of black pepper and licorice. Fermented wines with iYeast® Pepenero are characterized by a captivating and unmistakable personality with an elegant and structured profile. Its use brings pleasant caramelizing and roasting notes, in particular chocolate, vanilla and coffee.

iYeast® Pepenero guarantees a high production of glycerol with a reduced sugar-ethanol conversion ratio. Yeast characterized by a good alcoholic strength, low production of volatile acidity, sulfites and sulfur compounds. Recommended for the production of Zinfandel, Primitivo, Chianti classico, Barolo, Brunello di Montalcino, Valpolicella classico, Cabernet Sauvignon, Empranillo and Garnacha.



OENOLOGICAL PERFORMANCE

- High alcoholic resistance up to 18% vol.
- High resistance to temperature stress
- High fermentative force
- Fast fermentations and re fermentations
- Reduced lag phase
- Killer factor with prevalence on the apiculate microflora
- High resistance to fermentation inhibitory factors
- Regular fermentation within a wide temperature range: from 15 to 35° C
- Low production of volatile acidity
- Low production of sulphites and sulphur compounds
- Low production of acetaldehyde and pyruvic acid
- It produces appreciable quantities of glycerol



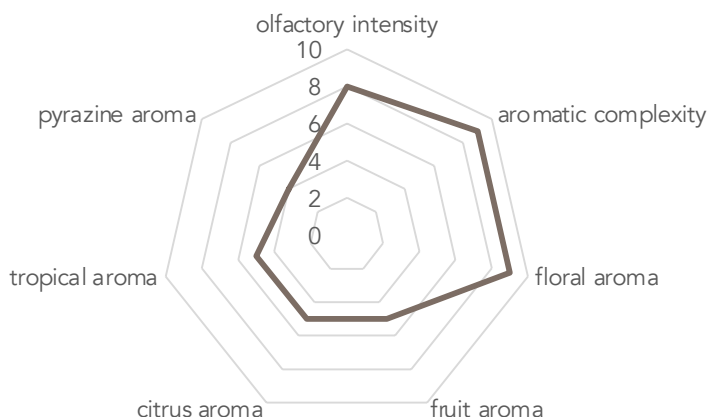
TYPE OF WINE: STILL WINE

CULTIVAR: CABERNET SAUVIGNON

GENERATED ALCOHOL: 13.2% vol.

T. FERM: 18°C

VOLATILE ACIDITY: 0.19 g/l



olfactory intensity	8
aromatic complexity	9
floral aroma	9
fruit aroma	5
citrus aroma	5
tropical aroma	5
pyrazine aroma	4



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.

- Red 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.



ANALISIS 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

