

DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO free. Particularly suitable for thermally uncontrollable fermentations. Excellent results on grapes characterized by a fresh aroma.

Powerful yeast with a great fermentation vigor, it allows to carry out fermentations with a high alcoholic potential, in the presence of large temperature variations and extreme vinification conditions.


OENOLOGICAL PERFORMANCE

- Killer effect with predominance in the native microflora
- Alcohol resistance up to 17% vol
- Fast fermentation and second 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 white 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.