

YEASTIE®



YEASTS

Specifically for direct inoculation of yeast



CHARACTERISTICS

YEASTIE® is a natural yeast selected for its ability to dispense with rehydration without loss of performance. Tests, under conditions of temperature stress and osmotic shock, have validated its robustness, resistance and fermentation capacity.

YEASTIE® can be inoculated directly in order to initiate alcoholic fermentation on musts with low turbidity (50–80 NTU) and in the presence of molecular SO₂.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae* var *cerevisiae*
- Optimum fermentation temperature range: 14–30 °C
- Fermentation kinetics: rapid.
- Alcohol tolerance: up to 16% vol.
- Production of volatile acidity: low
- Nitrogen requirements: low to average
- Fructophilic
- Resistance to SO₂, osmotic shock and thermal shock

APPLICATIONS

Production of wines of all colours in accordance with direct inoculation criteria.
Refer to the decision tree on the back of the technical datasheet (page 2).

DOSAGE

Recommended dose: 20–40 g/hL.

INSTRUCTIONS FOR USE

Add directly to the must when sprinkled or pumped, before, during or after filling the tank to be inoculated.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

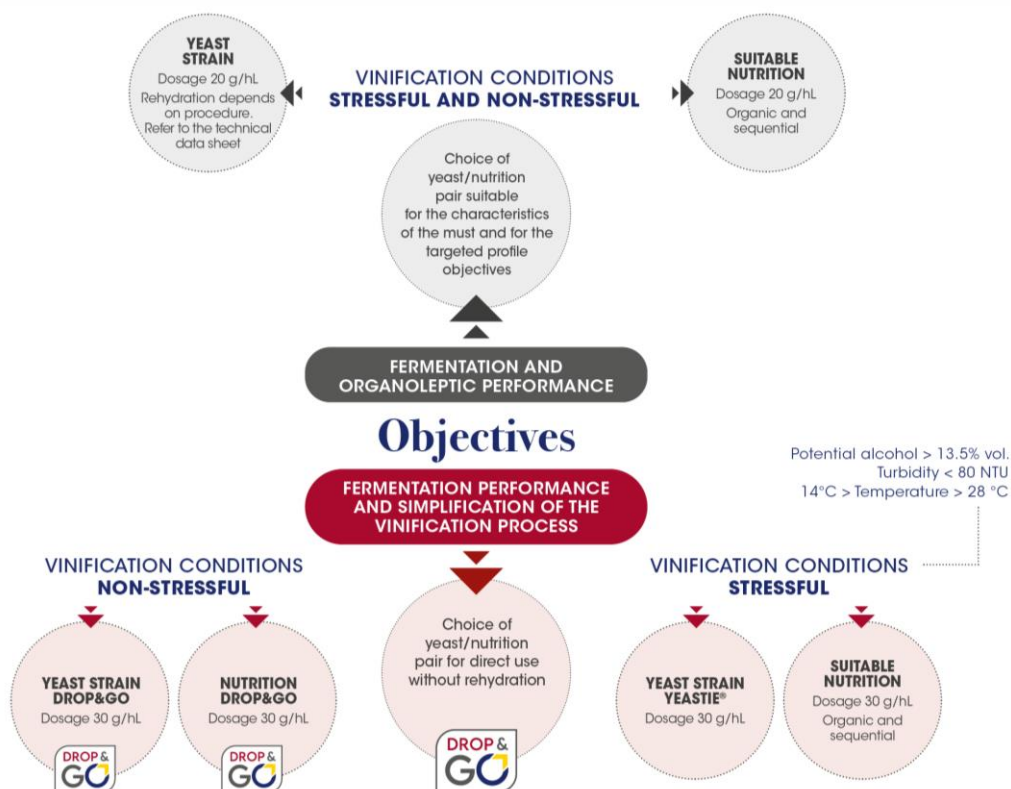
PACKAGING

10 kg bags

STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.

DECISION TREE



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