

## **ELITE PREMIUM**

### **FOR STRUCTURE, COLOR AND SPICINESS**

Active dry yeast for wine making. Strain *Saccharomyces cerevisiae* (former Bayanus).

**ELITE PREMIUM** is a yeast strain selected for the production of structured and complex wines, suitable for aging. Ideal for Syrah, Grenache, Cinsault and Mourvedre

#### **ORIGIN**

Strain isolated in Burgundy.

#### **WINE-MAKING CHARACTERISTICS**

- Short lag phase
- Slow fermentation kinetics
- Complete exhaustion of sugars
- Alcohol resistant: 17% alc. /vol
- Temperature of fermentation: from 14 to 33 °C
- Sugar/alcohol yield: 16.5 g/l
- Highly resistant to sulphur dioxide
- Low production of volatile acidity (less than 0.25 g/l)
- High production of glycerol: 10 g/l

**ELITE PREMIUM** is particularly suitable for red wines obtained from very mature harvested grapes. It respects the varietal characters of the soil.

With **ELITE PREMIUM**, red wines are obtained rich in structure and with a well defined body, smooth, soft mouthfeel, thanks to the high synthesis in glycerine by the selected strain. Aromatic notes include analytical descriptors corresponding to the origins cultivar and define a range of intense tones of forest fruits, spices and aromatic herbs.

High requirements in nitrogen (we advise you to add 200 ppm of **PREFERM OPTIMO**).

#### **TO USE**

Rehydrate yeasts in water at a temperature of 35 °C approx. (1 kg of yeasts for 10 litres of water).

Suspend 15 minutes then stir up gently from time to time for 15 minutes.

- The rehydration phase should not stand for more than 45 minutes.
- The difference in temperature between the yeast rehydration solution and the must should not exceed 10 °C at the moment of yeast inoculation.
- The container used must be clean.

#### **DOSAGE**

From 200 to 300 ppm

#### **STORAGE**

Keep in a dry and cool place.

**PACKING** 500 g Aluminium bag, box of 10 kg.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**