

ESSENTIAL GRAND CRU

YEAST FOR RED WINE RESULTING IN A STRUCTURED, ELEGANT AND COMPLEX STYLE

ORIGIN

Active dry yeast for wine making isolated in Burgundy. Strain *Saccharomyces cerevisiae*

WINE-MAKING CHARACTERISTICS

- Complete exhaustion of sugars
- Alcohol resistant: 16% alc. /vol.
- Temperature of fermentation: from 15 to 30 °C
- Sugar/alcohol yield: 17 g/l
- Low production of volatile acidity
- High production of glycerol
- Very high aptitude for lees maturation

The **ESSENTIAL GRAND CRU** favours the varietal characteristics of the vine and strengthen the intricacy and the structure of red wines.

Thanks to its capacity to produce very important quantities of glycerol, it's particularly recommended for the production of balanced, full bodied red wines.

Suitable for all grape varieties, and in particular for Merlot, Cabernet Sauvignon and Zinfandel.

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.

In the case of harvests with a high alcohol potential and to minimize volatile acidity formation, use a yeast activator (**PREFERM OPTIMO**).

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