ESTELLE

WINES FOR BRANDY

Active dry yeast for wine making. *Saccharomyces cerevisiae* strain.
ESTELLE was selected for its qualities making it particularly suited for the production of esters specific for elaboration of Brandy

ORIGIN

Strain selected in the vineyards of the Côtes du Rhône.

WINE-MAKING CHARACTERISTICS

- Fast fermentation starter
- Cryophile strain, regular and steady fermentation, starting from 8 °C
- Total exhaustion of sugars
- **Ethanol resistant: 14% alc. /vol**
- Moderate requirements in nitrogen
- **Low production of volatile acidity** (less than 0.15 g/l)
- Low H2S and SO2 production
- **Low acetaldehyde production** (less than 20 mg/l)
- Low production of superior alcohols
- **High production of esters and aldehydes**

ESTELLE is strongly recommended for the aromatic Brandy.

The main volatile compounds synthetized by **ESTELLE** are **esters**, **aldehydes** and **furfurals**.
A low production of **superior alcohols**, acetaldehyde and superior alcohols, it's the reason why **ESTELLE** is specific for the wines suited to distillation.

The formation of most of the esters is looked for because these compounds confer **fruity aromas** (banana, pear) and **floral** (lime tree, rose, violet) on brandies.

Other compounds produced by yeasts participate in the **balance of the brandy**

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 addition.
- 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

14 Rue des Genêts – 33405 Saint Loubès – France – Tél. +33 5 56 38 93 93 – Fax +33 5 56 38 87 87 – contact@predel.com – **www.predel.com**