

FINAROME

AROMATIC WHITE WINES

Active dry yeast for wine making, strain allowing very clean wines with a highly elegant aromatic profile to be obtained.

Strain *Saccharomyces cerevisiae* with Killer phenotype for a fast lead on the wild population.

ORIGIN

Selected in Alsace.

WINE-MAKING CHARACTERISTICS

Fast and complete fermentation

- Sugar/alcohol yield: 16.3 g/l
- Alcohol tolerance: 14.5% alc. /vol
- Very high production of glycerol
- High requirements in nitrogen
- Very important β -glucosidase activities

FINAROME is strongly indicated to reveal flowery and fruity varietal aromas (citrus and tropical fruits) from terpenic origin especially in cold fermentation condition.

High requirements in nitrogen (we advise you to add 20 g/hl of **PREFERM OPTIMO**)”.

Presents an excellent capacity for revealing terpene type varietal romas (Musact, Riesling, Gewurztraminer...).

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