

HAR17

**EXTREME RESISTANCE TO ALCOHOL (17% VOL.) AND SPECIALLY RECOMMENDED FOR RESTARTING FERMENTATION
BIG AFFINITY FOR THE VINE CHARDONNAY**

ORIGIN

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

WINE-MAKING CHARACTERISTICS

- Tolerance to alcohol: up to 17 % vol.
- Adapts well to low temperature fermentations.
- **HAR17** is an excellent choice for making the most of difficult conditions and raw material, with minimal production of H₂S.
- **Specially recommended for restarting stuck fermentations.**
- In white wines, it enhances the **production of esters and varietal characteristics**

HAR17 is ideally suited for varietal white winemaking, in particular, for Chardonnay. This strain also has notable success with neutral grape varieties such as Chenin Blanc and Ugni Blanc, where the addition of yeast aromatics is favored.

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 during 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.

If **HAR17** is used for fermentation restart, we advise you to add **PREFERM EC**, the dose varies from 30 to 40 g/hl for the red wine and from 15 to 20 g/hl for white and rosé wines.

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