

PDM

FOR SPARKLING WINES PRODUCTION RESTARTING STUCK FERMENTATIONS

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

Strain selected specifically for its remarkable aromatic delicacy and its fermentative resistance to the most difficult conditions.

ORIGIN

Strain selected in the Champagne area

WINE-MAKING CHARACTERISTICS

- Sugar/alcohol yield: 16 g/l
- Alcohol tolerance: 16,5% alc. /vol
- Significant production of glycerol
- Fermentation at cold temperature
- Low production of volatile acidity

PDM respects the varietal aromas of the vines. Able to lead on indigenous micro-organisms, allows a complete fermentation, in smaller amount of times.

PDM is particularly suited for the fermentation and refermentation of wines with the sparkling method in the bottle or in pressure tanks and for fermentations at controlled temperatures.

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