

PENEDES

FOR LIBERATION OF PINOT VARIETAL AROMAS

Penedes, the selection requirement of that strain was, to preserve the typical characteristics of Pinot.

Ideal for Pinot Noir, Gamay and Shiraz.

ORIGIN

Strain isolated in Spain.

WINE-MAKING CHARACTERISTICS

- Short lag phase
- Fast fermentation kinetics
- Complete exhaustion of sugars
- Alcohol resistant: 17% alc. /vol
- Temperature of fermentation: from 14 to 32 °C
- Sugar/alcohol yield: 16.5 g/l
- Very good resistant to sulphur dioxide
- Low production of volatile acidity

PENEDES extract and protect the colour, the structure during the maturing in barrels. It develops red fruits and spicy notes.

PENEDES favours the polyphenolic component of grapes as Gamay, Pinot or Shiraz. **PENEDES** develops red fruits notes (cherry) and smoky and spices notes, it produces low SO₂ and very low H₂S.

High requirements in nitrogen (we advise you to add 200 ppm of **PREFERM OPTIMO**).

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.

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