

PINK EXCEL

FRUITY ROSÉ WINE

ORIGIN

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

Stain isolated in south of France

WINE-MAKING CHARACTERISTICS

- Good aptitude for expressing varietal aromas in Sauvignon Blanc from the odorless precursors in the must.
- Volume and roundness
- Sugar/alcohol yield: 16,3 g/l
- **Alcohol tolerance: 14.5% alc. /vol.**
- High requirements in nitrogen, we advise you to use a yeast activator (PREDFERM OPTIMO, 200 ppm).
- Adapts well to low temperature fermentations, from 13°C.
- Very regular fermentation kinetic
- Low production of volatile acidity

PINK EXCEL respects primary grape aromas and develops pleasant secondary aromas, non invading, able to perfectly integrate with the aroma of the utilized cultivars.

PINK EXCEL resists difficult conditions of fermentation, it reveals stable aromas in the time: fresh and floral fruity characters (exotic fruits, white flowers) expressed particularly by low-temperature fermentation.

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.

DOSAGE

From 200 to 300 ppm

STORAGE

Keep in a dry and cool place.

PACKING

500 g Aluminium bag and box of 10 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX