

## **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**