

# THIOLAROME

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## **YEAST FOR THE PRODUCTION OF CLASSIC WHITE WINES AND FOR REVEALING THIOL-TYPE VARIETAL AROMAS**

### **ORIGIN**

Active dry yeast for wine making. Strain *Saccharomyces cerevisiae*  
Stain selected from Sauvignon Blanc in the Val de Loire

### **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 g/l
- Alcohol tolerance: 14.7% alc. /vol.
- High requirements in nitrogen, we advise you to use a yeast activator (**PREFERM OPTIMO**, 200 ppm).
- Adapts well to low temperature fermentations.
- Very high fermentation capacity
- Low production of volatile acidity

**THIOLAROME** is noted for its high levels of fruity yeast aromatics such as tropical fruit, grapefruit, guava, lychee and pineapple. **THIOLAROME** is popular for white winemaking when there is need for a strong contribution of fruity aromas.

**THIOLAROME** is ideally suited for varietal white winemaking, in particular, for Sauvignon, Semillon, Chenin blanc, Colombard...

### **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.

If **THIOLAROME** 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 150 to 200 ppm for white and rosé wines.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**

**DOSAGE**

From 200 to 300 ppm

**STORAGE**

Keep in a dry and cool place.

**PACKING**

500 g Aluminium bag and box of 10 kg.

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