Solutions for wine making

L.A. Bayanus

Saccharomyces cerevisiae - Strain C12

Selected yeast for its high alcohol production (16%) and its capacity to start alcoholic fermentation in critical conditions (until 15% alc/vol).

OENOLOGICAL INTEREST

> Easy implanting and rapid fermentation.
> Fermentation temperature: from 14°C.
> High alcohol production: 16% alc/ vol.
> Start until 15% alc/vol.
> Low production of sulphur compounds.
> Low volatile acidity production.

APPLICATIONS

> White and red wines with high alcohol production.
> Botrytized sweet wine.
> Start of fermentation.
> Bottle fermentation.

QUANTITIES TO USE

> Fermentation:	20 g/hL.
> Start of fermentation:	20 to 30 g/hL.
> Bottle fermentation:	20 to 40 g/hL.

PREPARATION

> Mix L.A Bayanus with the same quantity of sugar in 10 times its weight of water, between 37 and 40°C. Leave to rest for 15 minutes, and then stir a little bit.
> Then, pour the solution in 2 times its volume of the must to be inoculated in order to avoid any thermal shock affecting the yeasts. Then wait for 10 minutes and finally, pour the starter directly in the fermenter and homogenise by pumping-over.

PACKAGING

> 500 g sachet.

PRESERVATION

> To be kept in a cool and dry place. Do not keep the sachet after opening.

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