

Natural yeast for recovery of alcoholic fermentation selected from the collection of the Pasteur Institute.



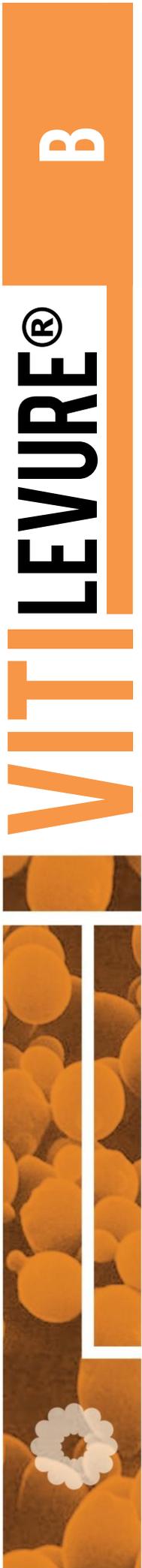
--- APPLICATIONS ---

VITILEVURE B is very well adapted to resumption of fermentation: it ensures resumption, even at high alcohol concentrations.

In terms of its aroma, this yeast is neutral, thus preserving the varietal character of wines.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species:** *Saccharomyces cerevisiae* (var : *bayanus*).
- **Killer character:** sensitive towards the K2 toxin.
- **Alcohol tolerance:** very good (until 17% V/V).
- **Fermentation kinetic:** regular.
- **Fermentation temperature range:** 15 to 30°C.
- **SO₂ production:** very low, inferior to 5 mg/L of SO₂ T.
- **Production acetaldehyde:** very low, inferior to 10 mg/L.
- **Production of volatile acidity:** low, generally 0.15 g/L (H₂SO₄).



--- DOSAGE ---

Recommended dosage rate: 20 g/hL

--- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.
- We recommend the addition of **PREFERM** to treat highly clarified musts.

--- PACKAGING ---

Sachet 0.5 kg - Carton 20 x 0.5 kg.

--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.
Only use vacuum-sealed sachets.
Once opened, use quickly.

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