



# EPERNAY 2

*SACCHAROMYCES CEREVISIAE*

## COMPOSITION



Selected yeast with a high percentage of active cells (minimum 10 billion per gram of product). Strain classified as *Saccharomyces cerevisiae* according to the Lodder classification dated 1970.

## CHARACTERISTICS



EPERNAY 2 is a *Saccharomyces cerevisiae* strain chosen for its excellent cryophilic characteristics, high resistance to sulphur dioxide and low foam production during fermentation. Another interesting characteristic of EPERNAY 2 is the low quantity of fermentative metabolites it produces, such as acetaldehyde, acetic acid, pyruvic acid and superior alcohols.

The product has a small activity as malic acid remover.

## APPLICATIONS



EPERNAY 2 is particularly recommended during the controlled fermentation of white musts to produce regular and constant fermentations until all the sugars have been consumed.

Products fermented with EPERNAY 2 have enhanced aromatic characteristics producing fresher and fruitier wines.

The product also proves successful in obtaining special aromatic red wines.

**When using EPERNAY 2 comply with the relative legal regulations in force.**

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## DIRECTIONS FOR USE



Dissolve the required quantity of yeast in ten parts warm water (40°C) containing 1-2% sugar; after half an hour, gradually add the same amount of filtered and sulphited must in order not to provoke sudden drops in temperature.

Leave the yeast to multiply: the substrate must always contain a minimum of 2% sugars; it has to be continuously aerated; during this step it's recommended to use complex fermentation activators like V ACTIV PREMIUM®.

The re-hydrated yeast in active fermentation can be included in the product to be fermented. Recommended to add the must gradually to the mass of reactivated yeast placed initially at the bottom of the tank. For more detailed information about the management of nutrients and yeasts please contact our technical service and official procedures.

## DOSAGE



10-20 g/hL in the fermentation of white and red must.

## PACKAGING



500 g poly laminate vacuum-sealed bags.  
20 kg box containing two vacuum-sealed poly laminated 10 kg bags.

## STORAGE



The product should be kept in a cool, dry place. Under these conditions, it will maintain its activity until the expiration date indicated on the label.

Reseal opened packages carefully and use them as soon as possible.

## HAZARD



Based on the current European regulations the product is classified: not hazardous.