

FLAVOUR 2000

SACCHAROMYCES CEREVISIAE



COMPOSITION



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

CHARACTERISTICS



FLAVOUR 2000 is an "aromatic" *Saccharomyces cerevisiae* strain chosen for its metabolic activity that produces esters and other secondary fermentation components in a balanced expression of sweet floral notes. The aromatic profile that can be achieved is delicate and subtle and is suitable for enhancing the initial aromatic impact of neutral products.

The product also offers good resistance to alcohol, sulphur dioxide and low fermentation temperatures (it's a strain active from 14°C) and allows regular and complete fermentations.

APPLICATIONS



FLAVOUR 2000 can be used whenever you wish to enhance the aromatic characteristics of the product. It is particularly recommended in the fermentation of white and rosé juices.

It is also suitable for use in the production of special aromatic and young red wines. Particularly interesting aromatic characteristics have been achieved in the bottle fermentation process of sparkling wine.

When using FLAVOUR 2000 comply with the relative legal regulations in force.

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TECHNICAL DATA SHEET: 09/02/2017 ■

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DIRECTIONS FOR USE

Dissolve the necessary quantity of yeast in ten parts of tepid water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add to the filtered and sulfured must, be careful to avoid sharp drops in temperature.

In order to facilitate the multiplication of the yeast cells, the substrate must not contain more than about 2% sugar and must be carefully aerated. At this stage the use of fermentation activators such as V ACTIV PREMIUM® is recommended.

Once the yeast is rehydrated and in active fermentation, it can be incorporated into the wine to be fermented. It is advisable to gradually add the must to the reactivated yeast, already at the bottom of the fermentation tank.

For more detailed information on the management of the nutrients and the optimization of the use of the yeast, please consult our technical service and the official procedures.



DOSAGE

10-20 up to 25 g/hL for the fermentation of white, rosè and red musts,
20-30 g/hL for sparkling wines.



PACKAGING

Vacuum-packed poly laminate bags of 500 gr or 15 kg.



STORAGE

The product should be stored in a cool and dry environment. In such conditions it keeps its activity until the expiration date reported on the label.

Open packs must be closed securely and used as soon as possible.



HAZARD

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