

# Blastosel Grand Cru

## ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE R.F. BAYANUS STRAIN ISOLATED AND SELECTED IN THE RIOJA REGION OF SPAIN.

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

### Fermentation characteristics

Strong start with very reliable continuation and completion, medium reactivity to low temperatures, particularly low amounts of volatile acidity, low SO<sub>2</sub> production with high ratio of free-total, minimal acetaldehyde and medium residual malic acid.

### Aromatic profile

Good total acetates and esters (fruity notes) with a statistically important lean towards esters (more stable), mid-to-high production of higher alcohol, components causing off flavours below detectable levels.

### Colour profile

High quantity of total flavonoids, significant amounts of both tannins and anthocyanins; in tristimulus analysis it displays mid-to-low luminance and hue but high colour saturation; high colour intensity correlated with mid-to-high nuances.

### Suggested uses in winemaking

Blastosel Grand Cru is distinguished by its statistically significant lean towards the more highly developed aromatic components and those that remain most stable over time. The flavour is completed by a good quantity of vinylphenols, which complete the complexity of the wine. This strain is also distinguished by its ability to extract total flavonoids – whether as tannins or as anthocyanins – leading to a high and stable intensity of colour. Blastosel Grand Cru therefore has all the characteristics needed to enhance the whole package of integrative substances during fermentation so that they evolve to create top-quality red wines at the fining stage.

### Composition

Yeast, E491.

### Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 17.5% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Cell count: > 10bn. live cells/gram

Optimum temperature: 16-30 °C

### Dosage

15-25 g/hl under normal conditions.

30-40 g/hl for stuck fermentation or in the most difficult cases.

### How to use

Rehydrate the yeast in a suitable container with at least 10 parts water at a temperature of around 40°C. After rehydration, leave the mixture to settle for 10 minutes. Start stirring again, continue hydration for a further 10 minutes and then add to the must or wine to be fermented straight away. When using for the second fermentation, acclimatize the yeasts before inoculation. For top performance, it is advisable to add the same proportion of the Ecobiol Pied de Cuve nutrient.

### Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

### Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

Once the pack has been opened, it is preferable to use the whole content immediately.

### Pack sizes

Code 106690 - 500 g vacuum packs

Code 106695 - 10 kg vacuum boxes



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