

Blastosel Terroir

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE R.F. BAYANUS STRAIN ISOLATED AND SELECTED IN THE CHAMPAGNE AREA.

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.
Does not contain allergens.

Fermentation properties

Smooth beginning with good progression, rapid and complete closure, ability to ferment up to high alcoholic degrees, limited nutritional needs, low residual APA, moderately affected by low temperature, low volatile acidity, good amount of glycerin, negligible activity on malic acid degradation.

Aromatic profile

Good presence of acetates, remarkable production of esters (stable over time), presence of β -phenylethyl alcohol (floral notes), medium higher alcohols production, vinylphenols below the threshold of perception.

Color profile

High total flavonoids as tannins and anthocyanins, high coloring intensity and nuance in both rosé and red wines, the analysis tristimolare the luminance is contained with high chroma (saturation of red) and balanced tone (moving towards yellow).

Suggested wine-making situations

Blastosel Terroir is particularly suitable for the preparation of quality white wines as it can improve the characteristics of the grapes. Thanks to the limited malic acid degradation activity it is also recommended in the preparation of the sparkling bases. When used in adequate nutritional condition, Blastosel Terroir is able to generate appreciable aromatic complexity also in the development of neutral varieties. Thanks to the remarkable production of glycerin this strain provides good performance also for in wood aged wines.

Composition

Yeast, E491.

Characteristics

Appearance: Rods.

Color: light ochre-yellow.

Alcohol: 15% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Living Cell: > 1x10¹⁰ living cells/gram

Optimum temperature: 12-30 °C

Doses

15-25 g/hl in normal condition.

30-40 g/hl for difficult cases.

Instructions for use

Rehydrate the yeast in a suitable container with 10 volumes of water at 40 °C, mix well and wait until the rehydration process is completed (maximum 30 minutes). For optimal performance, it is recommended to add in the same proportion the nutrient Ecobiol Pied de Cuve.

Mix again and add the suspension to the mass to be fermented.

Storage

Store in a cool and dry environment.

Use within the expiry date indicated on packs.

Once opened, keep the package properly closed at 4°C.

Packing

Code 106700 – 0.5 kg vaccum pack



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