

Blastosel Delta

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE R.F. BAYANUS STRAIN ISOLATED TO ENSURE HIGH QUALITY RESULTS EVEN WITH NOT PERFECTLY HEALTHY GRAPES OR HIGHLY CLARIFIED MUSTS.

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

Fermentation properties

The high fermentation rate associated with high alcohol tolerance (up to 18% v / v) and poor nutritional requirements make this yeast suitable to be used in a variety of operating conditions to achieve quality wines. Blastosel Delta tolerate a wide range of fermentation temperatures ranging from 12 to 35 °C and is also characterized by a low production of volatile acidity and acetaldehyde, as well as SO₂ and H₂S.

Aromatic profile

In the production of white wines, Blastosel Delta is able to provide products with delicate aromas of fermentation also in the case of very large volumes and very clear must.

The strain due to its versatility allows to maintain varietal character of the grapes and to respect the peculiarities of the grape.

Suggested wine-making situations

The fermentation nutritional and aromatic characteristics of Blastosel Delta make it a strain of great reliability in the preparation of white wines as well as in second fermentation process. Thanks to its excellent ability to dominate the indigenous flora and the variety of the conditions used, it can be used even when the technological conditions, such as the temperature of fermentation or operations, are not optimal. The limited production of acetaldehyde as well as the low release of sulfur dioxide and hydrogen sulfide allow the achievement of technological results not otherwise obtainable. Blastosel Delta is also indicated in the treatment of stuck fermentations and second fermentations, both in bottle and autoclave.

Composition

Yeast, E491.

Characteristics

Appearance: Rods.

Color: light ocher.

Alcohol: 18% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Living Cell: > 1x10¹⁰ living cells/gram

Optimum temperature: 12-35 °C

Doses

15-25 g/hl in normal condition.

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

Instructions for use

Rehydrate the yeast in a suitable container with 10 volumes of water at 40 °C. After hydration, wait for 10 minutes, then mix well until the re-hydration process is completed (10 minutes) and immediately add to the mass to be fermented. For sparkling wines (second fermentation) acclimate the yeast before inoculation. For optimal performance, it is recommended to add in the same proportion the nutrient Ecobiol Pied de Cuve.

Note

Do not rehydrate in cold water or must. It is recommended to keep the yeast in hydration no longer than the prescribed time (not to exceed 30 min.).

After opening, it is suggested to use all the content of the package.

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 106825 – 0.5 kg vacuum pack



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