

# Institut La Claire Varietal Touch

## ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED IN THE MARLBOROUGH REGION, NEW ZEALAND.

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

## Oenological properties

Distinguishing characteristic: low production of hydrogen sulphide is varietal's unique detection feature. Varietal Touch is characterised by a short lag phase associated with moderate fermentation speed. It tolerates low temperatures and is moderately demanding in nitrogen (the best results are obtained by adding organic nitrogen with Activit 0.20 g/hl to alcohol resistant yeast).

## Advanced properties

In view of its genotypic characteristics, Varietal Touch is the strain par excellence in varietal expression. Varietal Touch is capable of recognising the vine variety's typical aromatic notes, thanks to its enzymatic dowry, which is capable of releasing flavours in the form of precursors; furthermore, thanks to the low production of hydrogen sulphide, its aroma is fully expressed. Varietal Touch is not characterised by amyl and/or any fermentative notes in general.

## Not just for white varietal wine

In view of its specific characteristics, Varietal Touch is at its very best in the production of important and full-bodied white wines, such as Colombard, Sauvignon blanc, Tokay, Grenache blanc, Pinot blanc, Friulano, Malvasia bianca, Sémillon, Sylvaner, Traminer aromatico, Müller-Thurgau, Vermentino and Pinot Gris.

## Composition

Yeast, E491.

## Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 15% v/v

Classification: *Saccharomyces cerevisiae*

Cell count: > 10bn. live cells/gram

Optimum temperature: 14-22 °C

## Dosage

10-25 g/hl for fermentation.

40 g/hl in the most difficult cases.

## How to use

Rehydrate the yeast in a suitable, sanitized container with at least 10 parts water at a temperature of around 40°C (from 30°C to 45°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 mass to be fermented straight away. For top performance, it is advisable to add the same proportion of the Ecobiol Pied de Cuve Arom nutrient.

When using for the second fermentation, acclimatize the yeasts before inoculation.

## Storage

Store in a cool, dry environment.

Use by the date printed on the package.

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

## Warning

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 45 minutes).

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

## Pack sizes

Code 107280 - 500g vacuum packs



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