

Blastosel FR 95

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED AND SELECTED IN THE LOIRE VALLEY, FRANCE.

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

Fermentation characteristics

Reliable start and rapid completion, able to continue fermentation up to high alcohol content, only marginally influenced by the level of nutrients (PAN) and low temperatures, medium production of compounds that bind SO₂ (which can be minimized by adding an appropriate quantity of thiamine), limited residual sugars, moderate production of volatile acidity, mid-to-low residual malic acid.

Aromatic profile

Good total acetates/esters (fruity notes) with very high acetate levels, significant amounts of beta-phenethyl alcohol (rose notes) and 1-propanol, minimal vinylphenols and methionol below detectable levels.

Colour profile

Medium amount of total flavonoids, mid-to-high quantities of tannins and anthocyanins, in tristimulus analysis it presents balanced values for the three components, while using traditional parameters the colour intensity is mid-to-low correlated with a mid-to-high hue.

Suggested uses in winemaking

Blastosel FR95 is a strain that displays excellent kinetic activity in fermentation, even at low temperatures or with high alcohol content; the aromatic profile is particularly rich and complex, with strong fruity notes to the fore completed by significant notes of rose. Blastosel FR95 has shown itself to be a strain with a big personality and one that is particularly suited to producing young, fruity, drinkable white wines. Its particularly abundant production of acetates makes it an interesting option also for rosé wines: when it is used, they turn out particularly fresh and pleasantly fruity. Of particular interest is this strain's ability to develop strong fruity notes even in less-than-optimal technological conditions (such as lack of temperature control or untreated cloudiness in the must) and also when using rather neutral grape varieties.

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: 12-30 °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, sanitized containers 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

500 g vacuum packs

10 kg vacuum boxes



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy

tel. +39-045-8788611 r.a. fax +39-045-8780322

fax uff. vendite +39-045-8780122

www.perdomini-ioc.com - info@perdomini-ioc.com



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