Blastosel VS

ACTIVATED DRY YEAST

A strain of *Saccharomyces cerevisiae r.f. bayanus* isolated from musts with a high sugar level. Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Fermentation properties

After a slow start, Blastosel VS progresses well and obtains total and rapid closure and it is capable of fermenting until reaching high alcohol content (more than 15% v/v), barely influenced by the availability of APA, which leaves a contained residual value. Scarcely influenced by low temperatures, minimum volatile acidity, high glycerine production, a limited production of acetaldehyde, low residual malic acid.

Aromatic profile

Good and balanced acetates/esters sum (fruity notes), underlining acetates, high saturation in red wines and good tone level in white wines, high chromatic balance, tannic fraction and average anthocyanins.

Suggested winemaking situations

Blastosel VS's very progressive fermentation performance is characterised, among other things, by extremely reduced volatile acidity, a high level of glycerine, excellent chromatic balance, in both red and rosé wines. Blastosel VS's characteristics are perfect in producing red and rosé wines, which complement a bright and lively chromatic note, freshness and the fruity notes that are usually found in young ready to drink wines. The high alcohol-producing power makes this just the right strain to work grapes that are particularly rich in sugar and to obtain wines with a high alcohol content. Blastosel VS's technical characteristics allow for its use in reactivating slow fermentation and restarting stuck fermentation, especially if the alcohol content is already high.

Composition

Yeast, E491.

Characteristics

Appearance: small rods

Colour: light ochre

Alcohol production: 15% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Cell count: > 10bn live cells/gram

Optimum temperature: 13-30 °C

Dosage

15-25 g/hl in 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 max. 30 minutes. For top performance, it is advisable to add the same proportion of the Ecobiol Pied de Cuve nutrient.

Start stirring again, then add to the must to be fermented.

Storage

Store in a cool, dry place.

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 30 minutes).

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

Pack sizes

Code 107200 - 500g vacuum packs.

Perdomini
See differently

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

Rev. 03/2021