

Institut La Claire eXtreme

ACTIVE DRIED YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED IN THE NAPA VALLEY AREA, CALIFORNIA

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

Winemaking properties

Distinct feature: yeast selected for its ability to trigger fermentation in musts with a high sugar content destined to become high-quality and high-alcohol wines (Amarone, Primitivo, Grenache, etc.) while producing only a limited amount of volatile acidity.

This strain is distinguished by a particularly vigorous start to fermentation, thanks to its resistance to osmotic stress – this allows it to easily take over the indigenous flora and then reach complete fermentation without any interruptions, even in difficult conditions such as when there is a high alcohol content. The specific ability of La Claire eXtreme to metabolize fructose in quality wines with a high alcohol content makes it the ideal yeast for fermenting high-potential musts.

Highly developed properties

La Claire eXtreme is distinguished by its excellent ability to produce elegant, persistent aromas of ripe red berries and fruit preserves, accompanied by notes of nuts and spices which harmonize with the volume deriving from the intense production of polysaccharides during fermentation.

This strain of yeast is also capable of boosting the polymerization of tannins and allowing the production of wines with stable, intense colour.

Malolactic-fermentation boosting strain

IOC Group has carried out numerous tests, both in the lab and in wineries, which have demonstrated La Claire eXtreme's ability to interact positively with malolactic bacteria in order to start off an optimal malolactic fermentation process in top-range wines.

Composition

Yeast, E491.

Characteristics

Aspect: Sticks.

Colour: Pale ochre.

Pot. alcohol generation: >16% vol

Classification: Saccharomyces cerevisiae

Cell count > 10 bn. live cells/gram

Optimal temperature: 15-35°C

Dosage

10-25 g/hl for fermentation.

30-50 g/hl for stuck fermentation or in difficult conditions.

How to use

Rehydrate the yeast in a suitable, sanitized container with at least 10 parts water heated to around 40°C (min 30°C - max 45°C). After rehydrating the yeast, leave it in the water to settle for 10 minutes. Start stirring again, continue the hydration process for a further 10 minutes and then add immediately to the must ready for fermentation. For optimal performance, we recommend adding the nutrient Ecobiol Pied de Cuvé in the same proportion.

Storage

Store in a cool, dry environment.

Use by the date shown on the package. Once open, store in a refrigerator at +4°C.

Warnings

Do not rehydrate in must or cold water. It is advisable not to leave the yeast hydrating for longer than the prescribed time (do not exceed 30 minutes). After opening the package, it is preferable to use the whole contents immediately.

Pack sizes

Code .107295 – 500g vacuum packs



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