

SAFEFRUIT

Yeasts blend to enhance fruitiness in red wine



LIEVITI
YEASTS ■ LEVADURA ■ HEFEN

PRODUCT

Selected yeasts for oenological use with a high percentage of active cells (at least 10 billion per gram of product).

CHARACTERISTICS

SAFEFRUIT is a blend of different yeasts strains of *Saccharomyces Cerevisiae* selected for their ability to enhance fruity flavour and mouthfeel in wines. A specific and studied blend, of different strains, with a simultaneous action to reveal black berries notes, increasing wine aromas bouquet.

SAFEFRUIT has a fast kinetics, especially in the first 24-36 hours of fermentation, this characteristic makes it able to prevail on the indigenous yeasts, and ensure safe and clean fermentation. The production of sulphured compounds and SO₂ is low, and the yeasts are compatible with malolactic cultures.

SAFEFRUIT has been selected for its ability to maintain very low level of volatile acidity and at the same time carry out high alcohol content fermentation.

APPLICATIONS

SAFEFRUIT is particularly recommended for red structured wines, and so, for those important wines destined to long aging, whenever the aim is to increase the aromas spectrum and give a silky mouth-feel. During fermentation the synergic action of the yeasts will reveal black berries notes, and increase the structure. For a better expression of the yeast we recommend to not exceed 30 ppm of sulphur dioxide in the must.

Use SAFEFRUIT in compliance with the regulation in force

USES

Add the necessary quantity of yeast in ten parts of warm water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add the must, being careful to avoid sharp drops in temperature.

In order to help the multiplication of the yeast cells, the substrate must not contain more than 2% of sugar and it must be carefully aerate. At this stage the use of a fermentation nutrients, such as V ACTIV PREMIUM®, is recommended.

Once the yeast is rehydrate and in active fermentation, incorporate it into the must to be fermented. It is advisable to add gradually the must to the reactivated yeast, already present at the bottom of the fermentation tank.

For further information on nutrients management and the use of yeasts, please consult our technical service and the official procedures.

DOSAGE

20 g/hL for red wines

PACKAGING

500 g vacuum-packed, poly laminate bag.

STORAGE

Store in a cool and dry environment.
Reseal opened packages carefully.

HAZARD

According to current regulations the compound is classified: NON-HAZARDOUS

TECHNICAL DATA SHEET 16/09/2015