



## DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free  
 Selected for great fruity red wines of medium and intense tannins.

The effective varietal aromatic expression contributes to the exaltation of delicate aromatic notes of red fruits, in particular blackberries, bilberries, currants and medicinal notes of laurel and thyme. The high capacity to produce glycerol allows to obtain wines characterized by exceptional roundness, softness and structure. iYeast® Lemoire is specific for the production of Merlot, Cabernet Sauvignon and Syrah wines. Excellent results obtained in the fermentation of Zinfandel and Primitivo. Experimentations conducted in the most important Cellars in South America, show excellent results on the Malbec and Carmenere vines.

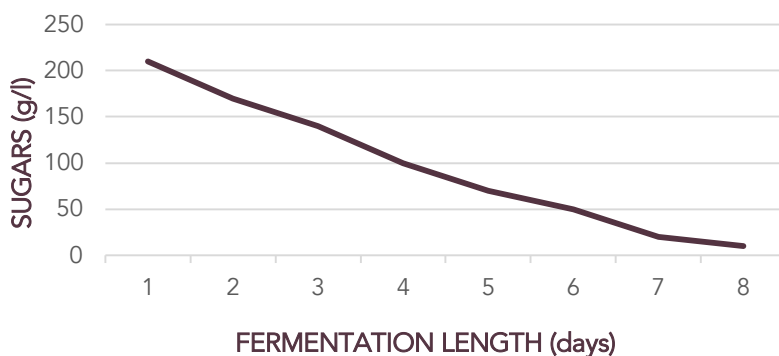
Yeast with high alcohol resistance and fermentation inhibiting factors; low production of volatile acidity, sulfites, acetaldehyde. Alcohol resistance up to 19.5% vol.



## OENOLOGICAL PERFORMANCE

- Killer factor with prevalence on the apiculata microflora
- High alcoholic resistance up to 19.5% vol.
- Fast fermentations and refermentations
- Regular fermentation with in a wide temperature range: from 14 to 32 °C
- Low production of volatile acidity
- Low production of sulfites and sulfur compounds
- Low production of acetaldehyde and pyruvic acid
- Low production of foam
- High resistance to inhibitory factors of fermentation

FERMENTATION CURVE



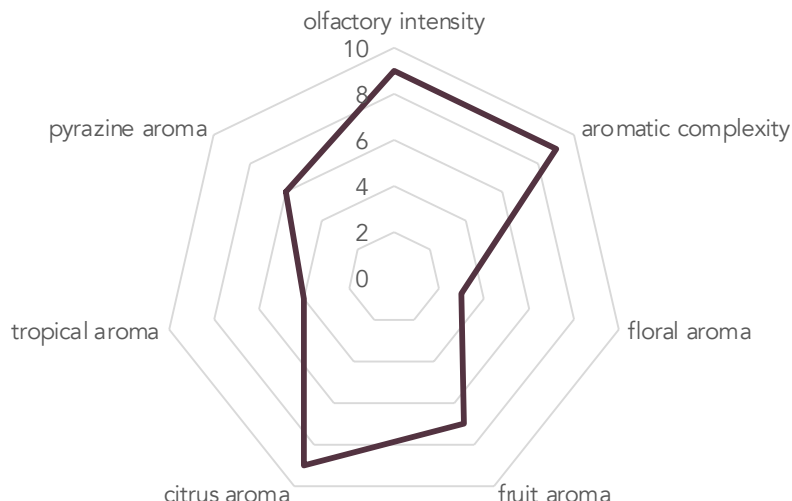
**TYPE OF WINE: STILL WINE**

**CULTIVAR: SYRAH**

**GENERATED ALCOHOL: 13.5% vol.**

**T. FERM: 18°C**

**VOLATILE ACIDITY: 0.21 g/l**



olfactory intensity  
 aromatic complexity  
 floral aroma  
 fruit aroma  
 citrus aroma  
 tropical aroma  
 pyrazine aroma

9  
 9  
 3  
 7  
 9  
 4  
 6



### DOSES AND INSTRUCTION FOR USE

The recommended doses can vary depending on the pattern of use, from the health status of the grapes and from the winemaker's judgment.

- Red Wine making: 20-30 g/hl

Rehydrate in a volume of water 10 times greater than the weight of the yeast, at a temperature of 35°- 40°C. Homogenize the mass well, wait 10-15 minutes and add ACTIVE POWER in doses of 20-30 g/hl to guarantee and optimize an important cell multiplication phase.



### PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.



### ANALISIS TYPE

- Non Saccharomyces: ufc/gr <500
- Lactic bacteria: ufc/gr <500
- Mould: ufc/gr <50
- Acetic acid bacteria: ufc <50
- Coliforms: ufc/g <50
- E. Coli/g: absent
- Staphylococcus cfu/g: absent
- Salmonella/25g: absent

