

## PEPPER



## DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae*. GMO Free. Selected yeast specific for the detection of varietal aromas of thiol-pyrazine type, particularly indicated for the exaltation of the varietal aromas of Sauvignon blanc that recall the tomato leaf, the pepper, the asparagus and and marine and mineral notes of freshness.

Excellent results have been obtained in the elaboration of high quality wines: Gewurztraminer, Riesling, Viognier and Muller Turgau. Interesting results obtained in the fermentation of Chardonnay grapes with a modern and technological profile. Ideal in the production and refermentation of "new style" sparkling wines. iYeast® Pepper guarantees a safe and regular fermentation, with the possibility of conducting fermentation even at low temperatures (10° C).

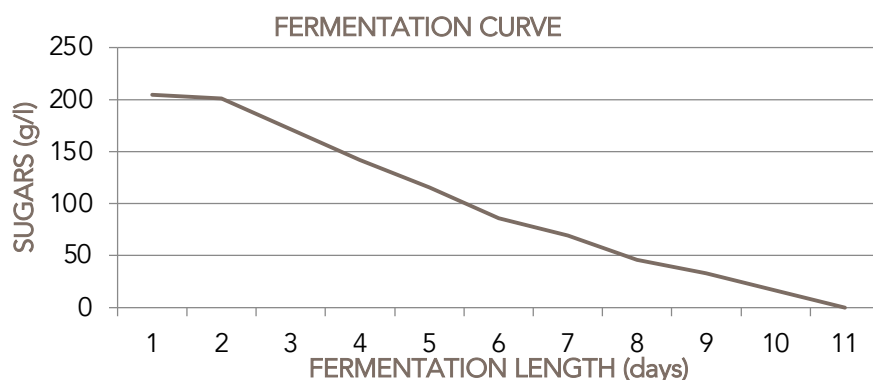
The high fermentation strength allows to obtain wines with reduced volatile acid content and acetaldehyde, reducing the use of SO<sub>2</sub>.



## OENOLOGICAL PERFORMANCE

Suitable for the production of white wines with strong aromatic intensity, even in difficult winemaking conditions.

- Excellent fermentative attitude
- Excellent tolerance to alcohol 18% vol
- Resistance to low fermentation temperatures (10-16 °C)
- Killer factor with prevalence on the autochthonous microflora
- Resistant to must density variation
- Strong production of varietal aromas (exotic fruits) and fermentative
- Low production of volatile acidity



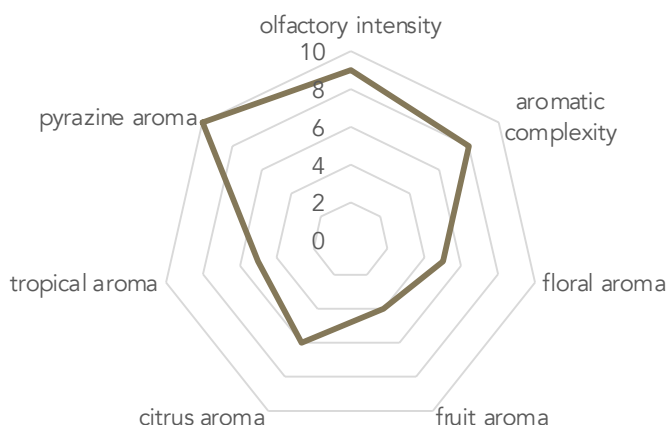
**TYPE OF WINE: STILL**

**CULTIVAR: SAUVIGNON**

**GENERATED ALCOHOL: 12.5% vol.**

**T. FERM: 15°C**

**VOLATILE ACIDITY: 0.19 g/l**



olfactory intensity	9
aromatic complexity	8
floral aroma	5
fruit aroma	4
citrus aroma	6
tropical aroma	5
pyrazine aroma	10



## 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

