

MYCOFERM PRO ROUGE











Saccharomyces cerevisiae

Product Description

Yeast *Saccharomyces cerevisiae*, relatively vigorous and alcoholigenous; its peculiarity make it suitable to exploit the varietal profile of red grapes, especially on the pre-fermentative cold macerations, to obtain fruity style wines. It's recommended also for the vinification of those varieties poor in colour, because it has a very low colour adsorption.

Applications

MYCOFERM PRO ROUGE it's indicated for the vinifications with skin contact, through both traditional or cold maceration systems. Thanks to its enzymatic profile concurs to preserve and respect the varietal characteristics and those of the "terroir".

				
Fresh white fruity young	Varietal white Typical	Rosé young and fresh	Sparkling base	Refermentation
				
Varietal Red, fresh and young	Carbonic maceration	Mature complex red wines	Raisin Wine	Stucks of fermentation



EVER, thanks to the integrated system for the yeast chain management, starting from the selection of strains done directly in vineyards and wineries, through their characterization (both identity and technological), the incorporation and preservation of them in our exclusive bank of strains, the management of the production of the dried yeast, the strict qualitative control (genetic, microbial, technologic and organoleptic), the proper packing and the storage at controlled temperature, the disclosing of correct procedures of rehydration, reactivation and nutrition, CONTRIBUTES TO THE ACHIVEMENT OF YOUR OENOLOGICAL TARGETS!!

Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance 93-96 %

Fermentative characteristics*

Max Alcohol yield :	16 % vol.
H ₂ S production:	mid high
SO ₂ production:	low
POF character:	POF +
Fructophilic character:	Medium fructophilic
Cryophilic character:	Medium cryophilic

*data obtained in lab with standard conditions.

Microbial characteristics

Viable cells	20 ¹⁰ cfu/g (Average value)
Non Saccharomyces species	< 10 ⁵ cfu/g
Moulds	< 10 ³ cfu/g
Lactic bacteria	< 10 ⁵ cfu/g
Acetic bacteria	< 10 ⁴ cfu/g
Salmonella	absent 25 g
Escherichia	absent 1 g
Staphylococcus	absent 1 g
Coliform	< 10 ² cfu/g
Listeria	< 10 ² cfu/g

Keeping quality

Y-TEAM control protocol permits to guarantee at least 75% of the original cells viability at expiry date.

Nutrition strategy

The strain demand a medium high quantity of nitrogen, is recommended a strategy that privilege both organic and inorganic nutrition, preferring NUTROZIM.
The production of H₂S is medium high at all levels of nitrogen

PREPARATION AND DOSAGE

15-20 g/hl with normal conditions; in critical conditions is recommended to augment the dosage up to double it.

MODE OF USE: add 1kg of yeast into 20L bucket of chlorine-free water at 35-38 °C, gently stirring the solution for 10 minutes. Wait other 10 minutes before adding to the mass to be fermented. Avoid differences in temperature greater than 10 °C between the biomass and the juice. For a better expression of the yeast, apply the MYCOSTART PROTOCOL by the use of MYCOSTARTER or MYCOSTARTER PLUS (www.ever.it/it/advertising.html "EFFETTO MYCOSTARTER")

PACK SIZE AND STORAGE

The yeast is available in vacuum packet of 500g and 10 Kg. Store in a cool and dry place and in the original packet. Reseal with care the opened packs, that must be used ASAP.

This product is not considered dangerous therefore a material safety data sheet is not necessary.