

Institut La Claire EM2

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED AND SELECTED BY THE MASSEY UNIVERSITY IN NEW ZEALAND.

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Allergen free.

Oenological properties

Distinguishing feature: high polysaccharide production. EM2 is a varietal strain, meaning that it is equipped with enzymes that are able to free and enhance the terpene aromatic components peculiar to each grape variety. It also boasts reliable fermentation marked by a high percentage of free SO₂, as well as low acetaldehyde and volatile acidity levels. Thanks to the release of polysaccharides, it also helps boost the roundness and softness of well-developed wines.

Advanced properties

The aromatic profile of EM2 is characterized by a positive and intriguing note reminiscent of the flatness of Sauvignon. It also has the right characteristics for producing high-range white wines, including those fined or fermented in barriques – their varietal characteristics are enhanced thanks to the fruity and floral notes enhanced by this strain. By releasing polysaccharides, this strain can also contribute to colour stabilization in red wines lending them greater intensity and stronger nuances. EM2 responds best when nourished with substantial quantities of RAN [readily assimilable nitrogen].

Varietal white wines and beyond

Given its unique characteristics, EM2 is naturally suited to the production of strong, well-structured white wines such as Sauvignon, Chardonnay, Vermentino and Pinot Grigio; it also enhances Fiano, Müller-Thurgau and Malvasia. The roundness, softness and colour stability deriving from the polysaccharides also make this strain an interesting option for red wines such as Valpolicella, Teroldego and Cabernet Franc.

Composition

Yeast, E491.

Characteristics

Appearance: small rods.

Colour: light ochre.

Alcohol production: 15% v/v

Classification: *Saccharomyces cerevisiae*

Cell count: > 10bn. live cells/gram

Optimum temperature: 15-30 °C

Dosage

10-25 g/hl for fermentation.

30-50 g/hl for stuck fermentation or in the most difficult cases.

How to use

Rehydrate the yeast in a suitable, sanitized containers with at least 10 parts water at a temperature of around 40°C (from 30°C to 45°C). After rehydration, leave the mixture to settle for 10 minutes. Start stirring again, continue hydration for a further 10 minutes and then add to the must to be fermented straight away. For top performance, it is advisable to add the same proportion of the Ecobiol Pied de Cuve nutrient.

When using for the second fermentation, acclimatize the yeasts before inoculation.

Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

Once the pack has been opened, it is preferable to use the whole content immediately.

Pack sizes

Code 107291 – 500g vacuum packs



Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibility of the customer. The user is always obliged to respect the national and international legislation in force.

Perdomini-IOC S.p.A.
Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com

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