

# Blastosel Kappa

## ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN FROM THE INSTITUT PASTEUR COLLECTION

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

### Fermentation characteristics

Fast start with a rapid and complete end, ability to ferment up to high percentages of alcohol (over 14%), has low nutritional needs and low residual RAN (readily assimilable nitrogen), affected very little by low temperatures, limited volatile acidity, good glycerin development, medium acetaldehyde production (can be minimized by adding thiamine), average malic acid reduction.

### Aromatic profile

Good total acetates/esters (fruity notes) with the acetates to the fore, good level of  $\beta$ -phenethyl alcohol (flowery notes), mid-to-high production of higher alcohols, minimum vinylphenols and methionol below detectable levels.

### Colour profile

Mid-to-high anthocyanin content, displays a prevalence of luminance in tristimulus analysis, less colour saturation and less tendency towards yellow, moderate nuances and colour intensity.

### Suggested uses in winemaking

The fermentation, nutritional and aromatic characteristics of Blastosel Kappa make it an excellent choice whether preparing the base wine or during refermentation. Wines fermented with this strain will have their fresh and fruity notes enhanced thanks to the generous amounts of acetates and esters it produces. For similar reasons, also young, ready-to-drink reds can derive technological advantages from the use of this strain. Its killer factor and  $\text{SO}_2$  production capacity make this yeast competitive with regard to indigenous microflora, guaranteeing conditions of purity for working with the wine and minimizing the risk of unsuccessful fermentation. Given its low nutritional needs, this strain is also suitable for use in stuck or problematic fermentation.

### 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: 13-30 °C

### Dosage

15-25 g/hl under normal conditions.

30-40 g/hl for stuck fermentation or in the most difficult cases.

### How to use

Rehydrate the yeast in a suitable container with at least 10 parts water at a temperature of around 40°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 or wine to be fermented straight away.

When using for the second fermentation, acclimatize the yeasts before inoculation. For top performance, it is advisable to add the same proportion of the Ecobiol Pied de Cuve nutrient.

### 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 106700 – 500g vacuum packs