

Institut La Claire T73

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED IN THE ALICANTEREGION AND SELECTED BY THE UNIVERSITY OF VALENCIA, SPAIN

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

Oenological properties

Distinguishing characteristic: produces a very low quantity of vinylphenols. This strain is characterized by its particularly vigorous activity at the start of fermentation; this is thanks to its tolerance to osmotic stress, which allows it to dominate the indigenous flora with ease. It completes fermentation smoothly and without interruptions, even when there is a high percentage of alcohol present. Another important feature of the T73 strain is its ability to eliminate malic acid resulting in softer and more well-balanced wines.

Advanced properties

T73 stands out because of its production of fruity notes, its high ratio of free-total SO₂ and its particularly low production of vinylphenols. In red and rosé wines it is distinguished by its ability to form a high proportion of total flavonoids – with tannins to the fore – which makes it possible to create wines with a stable intensity of colour.

Perfect for young red and rosé wines

Given that its characteristics complement each other, T73 can be used on a whole range of wines: as well as becoming pleasantly fruity, young and aromatic red wines emerge pleasantly soft and well-balanced, thanks to the elimination of malic acid performed by the yeast. Excellent results can be obtained with grapes such as Sangiovese, Dolcetto, Marzemino and Schiava, but also when making new wines in general.

Composition

Yeast, E491.

Characteristics

Appearance: small rods.
Colour: light ochre.
Alcohol production: 17% v/v
Cell count: > 10bn. live cells/gram
Classification: *Saccharomyces cerevisiae*
Optimum temperature: 15-35 °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 or wine 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 107306 - 500 g 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. Rev. 02/2024

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