Blastosel Lambda

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE R.F. BAYANUS STRAIN ISOLATED AND SELECTED IN BOURGOGNE AREA, FRANCE.

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

Fermentation properties

Its excellent ability to dominate the indigenous flora guarantees to ensure a complete and regular sugars.fermentation.

It is a low foam and a weak volatile acidity producer. It has a high resistance to alcohol (17% v / v) and a high yield of alcohol.

For this reason it is recommended for stuck fermentation and second fermentation.

Aromatic profile

Blastosel Lambda doesn't release sulfur compounds, shows a weak production of higher alcohols, for the exaltation of the varietal characteristics.

Suggested wine-making situations

Blastosel Lambda strain is used for the vinification of red grape varieties if you want to emphasize the varietal notes.

Due to its fermentative characteristics it may find useful in difficult situations by ensuring the dominance and consequently the certainty of the results. On polyphenols his behavior is neutral so its use will be associated with suitable winemaking techniques. We recommend to use it in grape variety type: Marzemino, Lambrusco, Schiava, Teroldego, Lagrain, Carmenere, Malbec, Syrah.

It is also suitable for use in the autoclave fermentation or in of stuck fermentations where you want to take advantage of its excellent characteristics as fermenter.

Composition

Yeast, E491.

Characteristics

Appearance: Rods.

Color: light ocher.

Alcohol: 17.5% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Living Cell: > 1x1010 living cells/gram

Optimum temperature: 16-30 °C

Doses

15-25 g/hl in normal condition.

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

Instructions for use

Rehydrate the yeast in a suitable container with 10 volumes of water at 40 ° C. After hydratation, wait for 10 minutes, then mix well until the re-hydratation process is completed (10 minutes) and immediately add to the mass to be fermented. For sparkling wines (second fermentation) acclimate the yeast before inoculation. For optimal performance, it is recommended to add in the same proportion the nutrient Ecobiol Pied de Cuve.

Note

Do not rehydrate in cold water or must. It is recommended to keep the yeast in hydration no longer than the prescribed time (do not exceed 30 min.).

After opening, it is suggested to use all the content of the package.

Storage

Store in a cool and dry environment.

Use within the expiry date indicated on packs.

Once opened, keep the package properly closed at 4°C.

Packing

Code 106815 – 0.5 kg vaccum pack

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Vediamo diversamente

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