

# Blastosel Delice

## ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN SELECTED FOR QUALITY RED WINES

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

Allergen free.

## Fermentation characteristics

Blastosel Delice is a wine yeast strain for red wines that releases large quantities of polysaccharides and mannoproteins, making it ideal for complex, top-quality wines.

Blastosel Delice is distinguished by the complex range of spicy aromas it adds to wines.

Blastosel Delice displays good resistance to alcohol and has medium-to-high nitrogen requirements.

## Composition

Yeast, E491.

## Characteristics

Appearance: small rods

Colour: dark ochre

Alcohol production: 15.5 % v/v

Classification: *Saccharomyces cerevisiae*

Cell count: > 10bn. live cells/gram

Optimum temperature: 18-32 °C

SO<sub>2</sub> tolerance: good

SO<sub>2</sub> production: low

Volatile acidity production: low

H<sub>2</sub>S production: low

## Dosage

10-30 g/hl depending on the conditions.

## How to use

Rehydrate the yeast in a suitable, sanitized containers 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 to be fermented straight away.

## 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 the yeast in cold must or water or exceed the recommended total time (30 minutes). In the event of it being necessary to postpone inoculation, it is advisable to add approximately 20% must to the suspension (in any case, do not wait for more than an hour). Once the pack has been opened, it is preferable to use the whole content immediately.

## Pack sizes

Code 106770 - 500 g packs

Code 106773 - 10 kg bags