

Blastosel White Feel

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN SELECTED FOR WHITE AND ROSÉ WINES.

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

Fermentation characteristics

Blastosel White Feel is a wine yeast strain suitable for white and rosé wines. It adds clear, persistent exotic fruit aromas as well as perfectly integrated notes of fresh fruits.

Blastosel White Feel displays good resistance to alcohol and has low nitrogen requirements.

Composition

Yeast, E491.

Characteristics

Appearance: small rods

Colour: dark ochre

Alcohol production: 14.5 % v/v

Classification: *Saccharomyces cerevisiae*

Cell count: > 10bn. live cells/gram

Optimum temperature: 15-24 °C

SO₂ tolerance: good

SO₂ production: low

Volatile acidity production: low

H₂S 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 106780 - 500 g packs

Code 106783 - 10 kg bags

