

IOC RÉVÉLATION TERROIR

DRY ACTIVE YEAST

Fineness, fruitiness and colour

↓ OENOLOGICAL APPLICATIONS

IOC RÉVÉLATION TERROIR has been formulated for use on Pinot Noirs, thanks to its exceptional ability to preserve colour in these wines. If we compare it with other specially selected strains or indigenous yeasts, we see that it can increase colour intensity by 5-15%. Its main sensory contribution consists of drawing out the varietal fruity notes (raspberry, blackcurrant and blackberries in particular) found in most red grape varieties, with a good balance between freshness and maturity, and also excellent fineness and elegance. Merlot Grenache noir, Pinot noir, Gamay, Carignan and Tempranillo are other grape varieties where **IOC RÉVÉLATION TERROIR** draws out the varietal notes.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: active K₂.
- Alcohol resistance: high (15% vol.)
- Nitrogen requirements: high. We advise using complex nutrition in order to avoid the onset of sulphurous smells.
- Guarantees smooth fermentation at temperatures of 18° C-30°C.
- Fermentation speed: moderate.
- Glycerol production: moderate.
- Lag phase: short. To ensure optimal performance, we strongly recommend inoculating the must as well as rehydrating the yeast in tandem with ACTIPROTECT +.
- Production of volatile acidity: from low to moderate.
- Production of SO₂: very low.
- Froth formation: low.
- Can be co-inoculated with bacteria.

↓ MICROBIOLOGICAL CHARACTERISTICS

- Viable yeast cells: > 10,000,000,000 cells/gr.
- Microbiological purity: less than 10 wild yeasts per million cells.

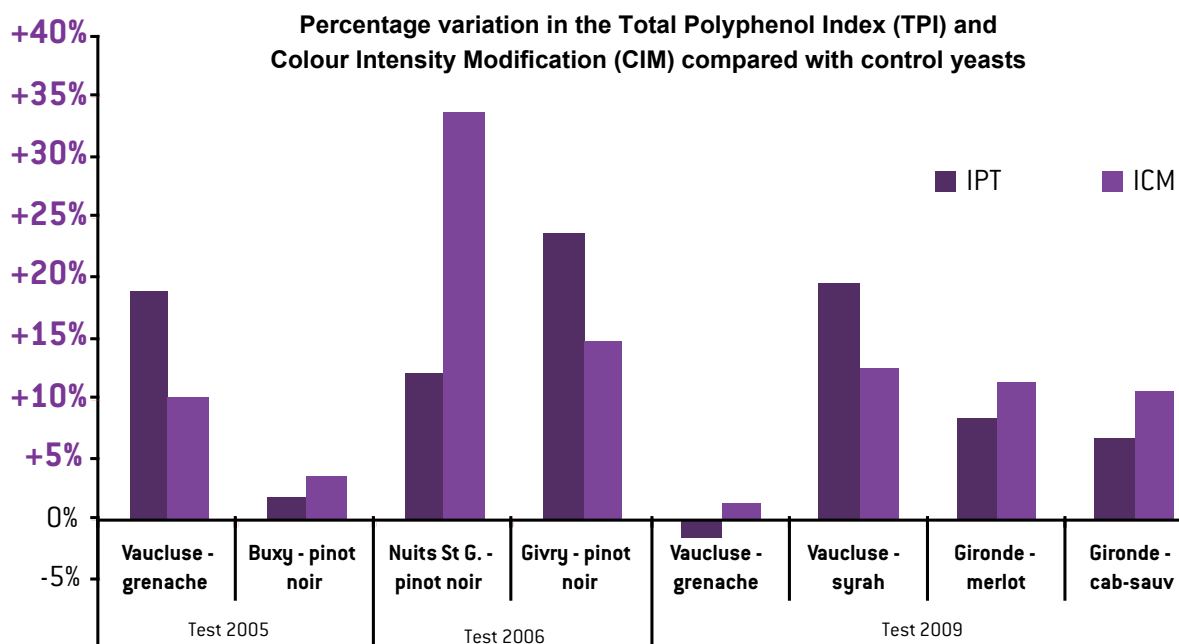
↓ DOSAGE AND INSTRUCTIONS FOR USE

- 20 to 25 g/hL of must.
- Rehydrate the yeast in at least 10 parts water at a temperature of 37°C, using a clean container. Rehydrating the yeast directly in the must is not recommended.
- Stir gently and leave to rest for 20 minutes.
- Where necessary, acclimatize the yeast cells to the temperature of the must where it's going to be inoculated by adding it gradually. The difference between the temperature of the must and the rehydration solution must never exceed 10°C.
- The total rehydration period must not exceed 45 minutes.
- In difficult conditions for fermentation, rehydrating the yeast together with ACTIPROTECT + is highly recommended.

↓ PACKAGING AND STORAGE

- 500g laminated foil and polyethylene bags.
- Store in a cool, dry place. Once opened, it's advisable to use the whole contents.

IOC RÉVÉLATION TERROIR: EFFECT ON COLOUR



IOC RÉVÉLATION TERROIR: ENHANCEMENT OF FRUITY CHARACTERISTICS

