

# Aleaferm FLAVOUR



## COMPOSITION

Active dry yeast *Saccharomyces cerevisiae*

Contains E491 sorbitan monostearate.

## GENERAL CHARACTERISTICS

Appearance: small beige-colored sticks with characteristic smell.

### GUARANTEED SPECIFICATIONS

- Total yeasts > 10 billion/g
- Viable yeasts > 10 billion/g
- Molds < 103 cfu/g
- Lactic acid bacteria < 105 cfu/g
- Dry matter: min. 93%

**ALEAFERM FLAVOUR** possesses good fermentative aroma production capabilities, particularly esters and acetates. It brings aromatic notes of red berry fruits and increases the elegance of the organoleptic profile

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO <sub>2</sub> TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H <sub>2</sub> S PRODUCTION
★★	★★★	< 120 mg/L	13,80 %vol	15-28 °C	★

★LOW   ★★MEDIUM   ★★★HIGH

## APPLICATIONS

**ALEAFERM FLAVOUR** is a strain suitable for the production of rosé and young red wines with an intense aromatic profile and high color tonality. Also suitable for use in frothing and re-fermentations.

## RECOMMENDED DOSAGES

15-25 g/hl on musts. In the case of polluted musts, the doses of use can be increased.

## MODE OF USE

Rehydrate the dose of **Aleaferm FLAVOUR** in lukewarm water (at a ratio of 1:10), temperature between 36° and 38°C, to which 50 percent wort or MCR has been added up to a dosage of 50 g/l sugar, wait 15 minutes and stir, dissolving any lumps. Then inoculate from below into the mass to be fermented and pump over. Adherence to the above timing and methods ensures maximum viability of the rehydrated yeast

## PACKAGES AVAILABLE

500 g bag    10 kg bag

## STORAGE CONDITIONS

Unopened package: store in a cool (possibly refrigerated at 4°C), dry and ventilated place.

Open package: close tightly and store as indicated above; consume quickly.

**Exclusively for oenological and professional use - Reg. (EU) 2022/68**

**Product obtained from raw materials in accordance with O.I.V. International Oenological Codex**

