

Aleaferm RESERVE



COMPOSITION

Active dry yeast *Saccharomyces cerevisiae ex. Rf Bayanus*.

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 RESERVE is a yeast particularly suitable for the production of red wines with complex structure. A good producer of polysaccharides, and a low producer of fatty acids, it contributes to the production of wines with a fruity and spicy flavor profile, diminishing any vegetal notes that may be present in the grapes.

FERMENTATION SPEED	NITROGEN REQUIREMENT	SO ₂ TOLERANCE	ALCOOL TOLERANCE	FERMENTATION T °C	H ₂ S PRODUCTION
★ ★ ★	★ ★	> 150 mg/L	15,50 %vol	15-32 °C	/

/ ABSENT ★ LOW ★ ★ MEDIUM ★ ★ ★ HIGH

APPLICATIONS

ALEAFERM RESERVE is a yeast suitable for the production of red wines intended for aging, also recommended for wines in which malo-lactic fermentation is also to be carried out.

Its extractive abilities towards phenolic substances present in grapes and its ability to produce polysaccharides make it ideal for the production of important red wines intended for aging.

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 RESERVE** 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

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