MYCOFERM A 22
Saccharomyces cerevisae

Product description
MYCOFERM A22 *Saccharomyces cerevisiae*, is a vigorous and alcohol tolerant strain, it can ferment without any difficulty very clear musts, even at low temperatures. It is not particularly demanding in terms of nutrition, but a good level of APA allows it to have a greater aromatic expression. It produces captivating and very stable aromas over time. It has an excellent fructophilic character.
Selected exclusively from the EVER collection for its remarkable technical characteristics, it stood out for the quality and intensity of the fruity aromas of citrus fruits and exotic fruit that it is able to produce. These characteristics make it suitable for obtaining white and rosé wines of great harmony and pleasant taste.

Applications
MYCOFERM A22:
- *It is able to ferment at low temperature and clear juices; under these conditions the production of floral, fruity and parietal polysaccharides increases, thus making an important contribution to the harmony and sensory stability of wine.*
- *It is particularly performing for post-fermentation refinement because it allows a quick release of substances that increase its complexity and taste-olfactory intensity.*
- *Its characteristics are most appreciated in the vinification of neutral white grapes, very clear juices, rosé musts coming from short pressin alcoholigenousg and/or maceration.*
- *alcoholigenous, vigorous, fructophilic and cryophilic, it can therefore be adapted to extreme vinification protocols*

				
Fresh white fruity young	***Varietal white typical***	***Rosé young and fresh***	***Sparkling base***	***Refermentation***

				
Varietal Red, fresh and young	***Carbonic maceration***	***Mature complex red wines***	***Raisin Wine***	***Stucks of fermentation***

Y-TEAM
YEAST - TOTAL ENHANCEMENT ADVANCED METHOD

EVER, thanks to the integrated system for the yeast chain management, starting from the selection of strains done directly in vineyards and wineries, through their characterization (both identitarian and technological), the incorporation and preservation of them in our exclusive bank of strains, the management of the production of the dried yeast, the strict qualitative control (genetic, microbial, technologic and organoleptic), the proper packing and the storage at controlled temperature, the disclosing of correct procedures of rehydration, reactivation and nutrition, CONTRIBUTES TO THE ACHIVEMENT OF YOUR OENOLOGICAL TARGETS.

SGS Azienda con Sistema di Gestione della Qualità certificato ISO 9001:2008 - certificato N. IT06/0451
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Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance	93-96 %

Fermentative characteristics*

Max Alcohol yield :	15,8 % vol.
H_2S production:	very low
POF character:	POF -
Fructophilic character:	Fructophilic
Cryophilic character:	Medium cryophilic

Microbial characteristics

Viable cells	20^{10} cfu/g (Average value)
Non Saccharomyces species	$< 10^{5}$ cfu/g
Moulds	$< 10^{3}$ cfu/g
Lactic bacteria	$< 10^{5}$ cfu/g
Acetic bacteria	$< 10^{4}$ cfu/g
Salmonella	absent 25 g
Escherichia	absent 1 g
Staphylococcus	absent 1 g
Coliform	$< 10^{2}$ cfu/g
Listeria	$< 10^{2}$ cfu/g

Keeping quality

Y-TEAM control protocol permits to guarantee at least 75% of the original cells viability at expiry date.

Nutrizione consigliata

The Strain requires a medium-high nitrogen nutrition, it is advisable to adopt a mixed organic-mineral strategy preferring NUTROZIM.
H2S production remains low with all levels of APA.

PREPARATION AND DOSAGE

15-20 g/hl with normal conditions; in critical conditions is recommended to augment the dosage up to double it.
MODE OF USE: add 1kg of yeast into 20L bucket of chlorine-free water at 35-38 °C, gently stirring the solution for 10 minutes. Wait other 10 minutes before adding to the mass to be fermented. Avoid differences in temperature greater than 10 °C between the biomass and the juice. For a better expression of the yeast, apply the MYCOSTART PROTOCOL by the use of MYCOSTARTER or MYCOSTARTER PLUS (www.ever.it/it/advertising.html "EFFETTO MYCOSTARTER")

PACK SIZE AND STORAGE

The yeast is available in vacuum pack of 10 Kg. Store in a cool and dry place and in the original packet. Reseal with care the opened packs, that must be used ASAP.

This product is not considered dangerous therefore a material safety data sheet is not necessary.

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