

# MYCOFERM CRU 05

## *Saccharomyces cerevisiae var. bayanus*











### Product description

Yeast *Saccharomyces cerevisiae var. bayanus*, vigorous and alcoholigenous, it is recommended for classic red vinification for important red wines, with interesting fruity notes as red berries and blackcurrant. Its high glycerol production makes wines more elegant with full body.

### Applications

**MYCOFERM CRU 05** is the ideal strain for the fermentation of fine red grapes from many regions, from the coolest regions to the warmer ones.

Winemaking characteristics of this strain makes it very suitable for the fermentation of musts with high sugar content, where it's important to ferment till dry.

				
<b>Fresh white fruity young</b>	<b>Varietal white typical</b>	<b>Rosé young and fresh</b>	<b>Sparkling base</b>	<b>Refermentation</b>
				
<b>Varietal red, fresh and young</b>	<b>Carbonic maceration</b>	<b>Mature complex red wines</b>	<b>Raisin wine</b>	<b>Stuck of fermentation</b>



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 identity 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.

## Y-TEAM TECHNICAL SPECIFICATIONS

### Physical characteristics

Dry substance 93-96%

### Fermentative characteristics\*

Max Alcohol yield: 16,20% vol.  
 H<sub>2</sub>S production: medium high  
 POF character: POF +  
 Fructophilic character: Glucophilic  
 Cryophilic character: not cryophilic

\*data obtained in lab with standard conditions.

### Microbial characteristics

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

### Keeping quality

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

### Nutrition Strategy

The strain needs medium high nutrition, so it's recommended a strategy that promotes the addition of both organic and mineral addition, preferring **NUTROZIM**.

H<sub>2</sub>S production is medium high, but it decreases drastically with good nitrogen nutrition.

### 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 1 kg of yeast into 20 L 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](http://www.ever.it) "EFFETTO MYCOSTARTER")

### PACK SIZE AND STORAGE

The yeast is available in vacuum packet of 500 g and 10 Kg. Store in a cool and dry place and in the original packet. Reseal with care the opened packs, that must be used as soon as possible.

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