

MYCOFERM CRU 811











Saccharomyces cerevisiae var. bayanus

Product description

Saccharomyces cerevisiae var. bayanus, vigorous and extremely alcohol tolerant, it ferments in a wide range of temperatures. Enhances the varietal character with delicate floral and fruity notes, has great aromatic finesse and a remarkable release of polysaccharides.

Applications

MYCOFERM CRU 811 it has been selected for the production of important white wines with high alcohol content. Ideal for the second fermentation and the recovery from a stuck fermentation. In the fermentation of still wines or sparkling bases, it enhances the varietal characteristics present for example in Pinot Blanc and Chardonnay.

				
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



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 for 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: 16,0 % vol.
 H₂S production: medium high
 POF Character: POF +
 Fructophilic character: highly Fructophilic
 Cryophilic character: cryophilic

*data obtained in lab with standard conditions

Microbial characteristics

Viable cells 20¹⁰ cfu/g (average value)
 No *Saccharomyces* species < 10⁵ cfu/g
 Moulds < 10³ cfu/g
 Lactic bacteria < 10⁵ cfu/g
 Acetic bacteria < 10⁴ cfu/g
 Salmonella absent 25 g
 Escherichia absent 1 g
 Staphylococcus absent 1 g
 Coliform < 10² cfu/g
 Listeria < 10² 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 low nitrogen nutrition but benefits from a medium-high levels to reduce until almost cancelling the production of H₂S, it is advisable to adopt a strategy that favours the organic and mineral supply, preferring NUTROZIM.

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 packet of 500 g and 10 Kg bags. 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