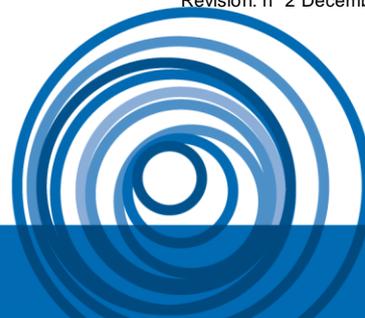




Saccharomyces cerevisiae ex r.f. bayanus

SB



enartis FERM

MULTIPURPOSE STRAIN

SB is a versatile yeast to be used in the fermentation of all kind of wine

SENSORY CHARACTERISTICS

SB assures regular and complete fermentation of white, red and rosé wines. It is recommended for the fermentation of big volumes and when there is no control of the fermentation conditions.

Aromatically neural, it respects the varietal character.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15-30°C (
Lag phase	short
Fermentation speed	high
Alcohol tolerance	≤ 15% v/v
Killer factor	neutral
Resistance to SO ₂	50 mg/L free SO ₂
Resistance to low temperature	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
Acetaldehyde production	low
SO ₂ production	medium
H ₂ S production	medium
Foam production	low
Compatibility with malolactic fermentation:	low

APPLICATIONS

White, red and rosé wines
Fizzy wine fermented in pressure tank
Re-fermentation after chaptalization
Poor control of fermentation conditions

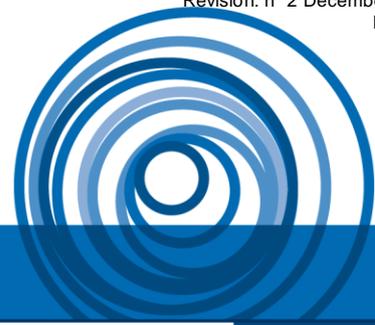
DOSAGE

- Fermentation of sparkling wine in pressure tank: 10-20 g/hl (0.8 – 1.67 lb/1000 gal).
- Primary fermentation: 20-40 g/hl (1.67 - 3.3 lb/1000 gal).
The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.



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INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0,5 -10 kg sachet

Sealed package: keep in a cool (preferably 5-15°C or 41-59°F) and dry place.
Opened package: carefully reseal and store as indicated above; use quickly.

Product is in compliance with the *Codex Œnologique International*.

Product approved for winemaking in accordance with Reg. (EC) N. 606/2009

Product approved for winemaking by the TTB.

Legal Limit: N/A

It contains E 491 Sorbitan monostearate.