

MYCOFERM CRU 211

MYCOFERM CRU 211 is a *Saccharomyces cerevisiae* active dry yeast (ADY) selected for the production of premium red wines, obtained from grapes rich in tannins, fermented with long macerations and intended for ageing in wood.

MYCOFERM CRU 211 exalts the varietal characteristic and it's characterized for a lower color adsorption. In the Merlot grape variety it gives mature fruit notes.

MYCOFERM CRU 211 is an osmotolerant, high alcohol yield yeast, with a brief lag phase.

General Characteristics and applications

MYCOFERM CRU 211 is an active dry yeast designed for the production of premium red wines obtained from:

- Quality grapes with high sugar concentrations
- Grapes rich in tannins
- Long macerations

MYCOFERM CRU 211 is suitable for obtaining:

- Wines with high alcohol degrees
- Wines intended for ageing in wood
- Wines such as Pinot Noir, where it is important to reduce to a minimum the color adsorption

Oenological Characteristics

Classification: *Saccharomyces cerevisiae*

Viability and Purity: in compliance with ST. IASMA (Istituto di San Michele all'Adige)

Fermentation temperature: between 17 and 30°C

Yield of sugar/alcohol: 16,7g of sugar/1% of alcohol

Alcohol tolerance: 15% vol.

Foam production: minimal

Glycerin production: medium-high

Volatile acidity production: very low

Acetaldehyde production: very low

H₂S production: low

SO₂ production: low

Dosage

The suggested dosage of MYCOFERM CRU 211 is 15-20 g/hL in regular conditions. In critical conditions (e.g. stuck fermentations with high alcohol degree) it is recommended to increase the dosage up to double.

IMPORTANT: the use of nutrients and bio-regulators such as ZIMOVIT, NUTROZIM, BIOCOBUSand CREA-FERM is strongly recommended in order to take full advantage of the MYCOFERM CRU 211 characteristics.

Instructions for use

Prepare in a clean bucket 10L of 5% sugar solution, for every kg of MYCOFERM CRU 211. Use chlorine free water, if possible, at a temperature of 35-38 °C. Add the yeast and gently stir the solution. After 10 minutes, stir again gently and wait for 10 minutes more for proper rehydration. In the successive 10 minutes (hence within and not beyond 30 minutes in total) add the yeast to the mass to be fermented, verifying that there is not a temperature difference higher than 10 °C between the biomass and the product to be fermented; in such case please perform a gradual acclimatization.

Packing

Vacuum packed bags of 500 g in boxes of 10 kg

Store in the original and sealed packaging at a temperature between 5 and 15 degrees in a dry environment. If partially used, close the package and store it in the refrigerator at +4°C.

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