

# MYCOFERM CRU 69

**MYCOFERM CRU 69 is an active dry yeast (ADY) *Saccharomyces cerevisiae* var. *Bayanus*, recommended for wines obtained from semi-dry grapes and for quality sparkling wines**

**MYCOFERM CRU 69 adapts itself to a wide range of temperatures and this characteristic makes it ideal even in difficult conditions, such as fermentations during cold months or those without temperature control in hot area.**

**MYCOFERM CRU 69 is an osmotolerant yeast, high alcohol yield, with Killer factor, which facilitates its dominance over the indigenous flora.**

## General Characteristic and applications

MYCOFERM CRU 69 is an active dry yeast suitable for all fermentations. Its oenological characteristics make it ideal for:

- Fermenting musts with high sugar levels
- Restarting stunted fermentations and take them to the end
- Fermenting at very low temperatures
- Fermenting musts and wines without any temperature control
- Second fermentation of wines with high alcohol degrees
- Second fermentation in wines where the aim is exalt the varietal characteristics of the grape

## Oenological characteristics

Classification: *Saccharomyces cerevisiae* var. *Bayanus*

Concentration: 20 billions of live cells/g

Fermentation temperature: between 8 and 34 °C

Yield of sugar/alcohol: 16,5 g of sugar/1% of alcohol

Alcohol tolerance: 18% vol.

Foam production: minimal

Glycerin production: medium

Volatile acidity production: low

Acetaldehyde production: low

Superior alcohol production: low

H<sub>2</sub>S production: very low

SO<sub>2</sub> production: very low

Killer activity: yes

## Dosage

The suggested dosage of MYCOFERM CRU 69 is 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, BIOCOBUS and CREA-FERM is strongly recommended in order to take full advantage of the MYCOFERM CRU 69 characteristics.

## Instructions for use

Prepare in a clean bucket 10 L of 5% sugar solution, for every kg of MYCOFERM CRU 69. 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.**