

# MYCOFERM CRU 05

MYCOFERM CRU 05 is a active dry yeast (ADY) *Saccharomyces cerevisiae* var. *Bayanus*, selected for the production of important Red Wines because it valorizes the "terroir" of varieties such as: Nebbiolo, Pinot nero, Teroldego, Cabernet, Merlot, Refosco, Sangiovese and Montepulciano.

MYCOFERM CRU 05 is a fructophilic, high alcohol yield, vigorous yeast, with a short lag phase even at medium-low fermentation temperatures.

MYCOFERM CRU 05 contributes positively to the smoothness sensation due to a greater production of glycerin and to the bouquet with pleasant wild berries notes.

## General Characteristics and Applications

MYCOFERM CRU-05 is an active dry yeast which, due to its origin, is advised for the vinification of quality red grapes.

The oenological characteristics of this yeast make it suitable:

- for fermentations of musts with high sugar levels
- for cases in which total depletion of sugars is important
- for vinifications at cold temperatures
- for production of balanced and smooth wines
- for re-fermentation in case of stuck fermentations
- for its capacity of degrading malic acid up to around 30%

## Oenological Characteristics

Classification: *Saccharomyces cerevisiae* var. *Bayanus*

Viability and Purity: in compliance with ST.006 IASMA (Istituto di San Michele all'Adige)

Fermentation temperature: between 16 and 30 °C

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

Alcohol tolerance: 16% vol.

Foam production: minimal

Glycerin production: 8-10 g/L

Volatile acidity production: very low

Acetaldehyde production: low

Higher alcohol production: low

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

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

## Dosage

The suggested dosage of MYCOFERM CRU 05 is 20 g/hL under normal 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 05 characteristics.

## Instructions for use

Prepare in a clean bucket 10 L of a 5% sugar solution for every kg of MYCOFERM CRU 05 to be used. 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.**