

MYCOFERM ROUGE

GENERAL DESCRIPTION

MYCOFERM ROUGE is a *Saccharomyces cerevisiae* active dry yeast (ADY), selected in France in the Bordeaux region, by the INRA institute of Narbonne.

MYCOFERM ROUGE is a cryophilic ADY, particularly adapted to the production of fruity wines ready for consumption. MYCOFERM ROUGE is characterized for its brief lag phase, its tolerance to low temperature, its low color absorption and its capability of completing fermentations. It is an ideal strain to obtain young red wines, where the fruity notes and overall balance is appreciated.

TECHNICAL CHARACTERISTICS



Conforme al documento:
**"ISTITUTO AGRARIO DI SAN MICHELE ALL'ADIGE:
LIEVITI SECCHI ATTIVI (L.S.A.)
AD ALTA VITALITÀ E PUREZZA"**
Certificato AQA n. 080/P - 1ª emissione 23.07.2007

MYCOFERM ROUGE is a selected active yeast with "a high viability and purity", and with certificated characteristics for every batch by the AQA in compliance with ST.006 of IASMA.

- ⇒ Fermentation temperature: regular from 10 to 28 °C
- ⇒ Sugar/alcohol yield: 16 g of sugar/1% alcohol
- ⇒ Alcohol tolerance: 15% volume
- ⇒ Resistance to free SO₂: 50mg/l
- ⇒ Foam production: low
- ⇒ Glycerol production: 5-7 g/l
- ⇒ Volatile acidity production: low (<0,20 mg/l)
- ⇒ Acetaldehyde production: low (<20 mg/l)
- ⇒ H₂S production: low
- ⇒ SO₂ production: <10mg/l

DOSAGE AND INSTRUCTIONS FOR USE.

Dosage: 20 g/hL under regular conditions; in critical conditions (e.g.. stuck fermentations with high alcohol degree) it is recommended to increase the dosage up to double.

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

PACKING AND STORAGE

The yeast is available in vacuum packed bags of 500 g.
Store in a cool and dry place in the original sealed package. Close carefully opened packages, which in any case must be used as soon as possible.

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