

LIEVITO MO2

MO2 yeast is a specific Everintec's formulation selected for refermentation and sparkling wine production in pressure tank of white and rosé wines.

GENERAL DESCRIPTION

*MO2 is a blend made out of a strain of *Saccharomyces cerevisiae* and a strain of *S. cerevisiae* var. *bayanus*, which synergy makes possible excellent technological and organoleptic results. The blend, which guarantees short and regular refermentation, has been selected for its capacity of producing wines characterized by delicate aromas, of floral type and of exotic fruit. Its aptitude to bring freshness in the refermentation of "exhausted" base wines has been proven.*

TECHNICAL CHARACTERISTICS

- ✓ *Regular fermentations till the complete depletion of sugars;*
- ✓ *Resistance to high contents of alcohol (up to 17% alcohol);*
- ✓ *Capacity of fermenting at low temperature (13-14°C),*
- ✓ *Scarce or no production of sulfate;*
- ✓ *Presence of killer factor;*
- ✓ *Bouquet fine e persistent, elegant perlage with fine grain;*
- ✓ *Medium production of glycerol.*

DOSAGE

Base wines 10-30 g/hl

Refermentation and starting over a stuck fermentation: 20-40 g/hl

Rehydrate the yeast in 10 times its weight of a solution 1:1 of water and must, at a temperature of 38-40°C. Leave to rest for about 20 minutes. Stir well and gradually cool down with equal volumes of must (added while stirring and every 20 – 30 minutes), for a time strictly respecting a maximum difference of 10°C between the yeast suspension and the temperature of the added must, for a time between 20 minutes and 3 hours. Add it to the tank and homogenize with a close pumping over.

PACKAGE AND STORAGE

The yeast is available in vacuum packs of 500 g inside boxes of 10 kg.

Store in cool and dry ambient and in its original packing. Carefully close again the used packs that, in any case, should be used as soon as possible.

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