

MYCOFERM CRU 811

MYCOFERM CRU 811 is an Active Dry Yeast (ADY) *Saccharomyces cerevisiae* var. *bayanus*, selected for the production of white wines, red wines of structure and for the second fermentation in pressure tanks.

General Characteristics and Applications

MYCOFERM CRU 811 is ideal for:

- Production of complex white wines
- Fermentations in *barrisques* and refining *sur lies*
- Fermentations of red wines with high alcohol potential, raisins wines and for starting again a stuck fermentation.
- Second fermentation either in bottle or in pressure tank.

Technical Characteristics

Classification: *Saccharomyces cerevisiae* var. *bayanus*

High tolerance to alcohol: 17-18°C

Good production of polysaccharides

Fermentation Temperature: 8-32 °C

Respect of varietal aromas

Medium nutritional needs

Excellent sedimentation

Production of glycerol: medium

Production of volatile acidity: low

Killer activity: yes

According to the document:

**"E. MACH FOUNDATION
ISTITUTO AGRARIO DI SAN MICHELE ALL'ADIGE:
ACTIVE DRY YEAST (A.D.Y.)
AT HIGH VIABILITY AND PURITY"**

Certified by AQA n. 080/P date 23.07.2007

* The guarantee on high viability of the product has a duration of 24 months, starting from the date of packaging, which is shown on the compliance report, and if stored at T≤10°.

Dosage

15-20 g/hl in normal conditions; for critical conditions, we recommend increasing the dosage up to double. In order to take full advantage of the MYCOFERM CRU 811 characteristics, the use of nutrients and bio-regulators such as ZIMOVIT, NUTROZIM, BIOCOCBUS and CREAMFERM is strongly recommended.

Instructions for use

Prepare 10 L of 5% sugar solution in a clean bucket, for each kg of MYCOFERM CRU 811 yeast. 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

The yeast is available in vacuum packed bags of 500 g and in boxes of 10 kg.

Keep the original and sealed packet at a temperature between 5 and 15 °C in a dry place. If partially used, close again the packet and keep it in a refrigerator at + 4°C.

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