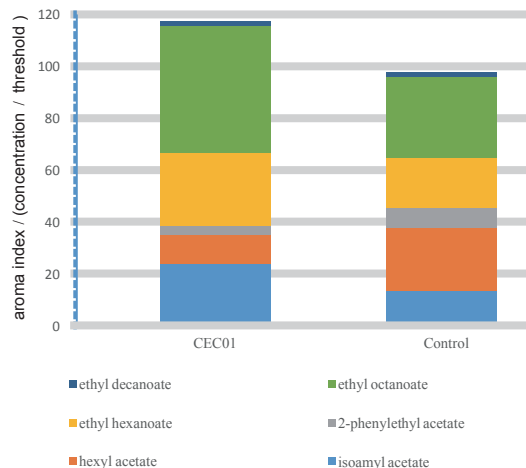


# Wine yeast CEC01

(*Saccharomyces cerevisiae*)

CEC01 was isolated from Merlot spontaneous fermentation. This yeast has a good ethanol tolerance, a short lag phase and an excellent fermentation capacity. CEC01 enhances aromas complexity (especially ester aroma compounds expression) and varietal character of grapes, masks the green flavor compounds. Suitable for red grape varieties with elegant and complex aroma and round mouthfeel, such as Merlot, PinotNoir, Cabernet Franc.

Contribution of CEC01 to ester compounds



## Characteristics

- Competitive factor: Sensitive
- Temperature range: 10.0-35.0°C
- Alcohol tolerance: Up to 16.0 % vol
- Good tolerance
- Nitrogen needs: Low
- Production of volatile acidity: Low
- Foam production: Low
- Flocculation: Strong
- Fermentation speed: Moderate



## Protocol For Use

Rehydrate the yeast in 5-10 times its weight in water (containing 5% sugar) or a 3:1 water to juice mixture at 35-40°C in a clean container. Gently mix in, then let hydrate for 10-20minutes. Add the starter to the must using the pump-over method.

## Package

500 g vacuum bag, 500g\*20 bags / box, also according to customer demand.

## Storage and shelf life

Store in original sealed packages, in a cool dry environment (4-25°C). Shelf life at the recommended storage temperature is 3 years. After opening the package run out as soon as possible; avoid long-term storage at temperature above 30 °C or humid environments.

## Dosage

General fermentation: 150-250ppm  
Restart fermentation : 250-350ppm

## Tips

- The difference between the yeast and must temperatures should not exceed 10°C during inoculation.
- Fermentations using active dry yeast can reduce the risk of wild yeast and harmful microorganism contamination.
- The rehydration process must not exceed 30 minutes.

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