

# Wine yeast RA-3

(*Saccharomyces Cerevisiae*)

The yeast was selected from natural and high quality yeast strain and ferment promptly, stably and thoroughly.

Good lixiviation for tannins and pigments, producing more polysaccharide, good structure, balance and full flavour especially for red wines. Additional benefit to enhance the varietal aromas.

Good flocculation after fermentation, stable pigments, amino acid and wine come from antolyzed yeast have enough benefit for lactic acid fermentation in Malolactic fermentation(MLF).



## Characteristics

- Suitable fermentation temperature range: 10 ~ 30°C
- Sugsar to Alcohol conversion: 1% alcohol(v/v)/16.8(g/L)
- Alcohol resistance:  $\geq 14\%$  ( v/v )
- Glycerol production:  $\geq 8\text{g/L}$
- Low production of volatile acid
- No production of bad by-products
- Low foam formation

## Dosage

100-300ppm (10-30g/hl)

Reds	Rose	Whites	Ferm Speed	Nitrogen Need	Sensory Effect
★★★★	★★	★★	Moderate	Medium	EVC,M

Note: ★★★★★=Best Recommendation  
EVC = Enhances Varietal Character  
M= Mouthfeel

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## Application

Prepare sugar water of 10 to 15 times the weight of yeast required (about 5% of sugar) or diluted grape juice (1/3 the grape juice and 2/3 water), adjust the temperature to 35 ~ 40 °C. Dissolve the yeast to be used in the prepare solution, standing about 15 minutes, then stir slowly for about 5 minutes, and then add the yeast solution mixture to the grape juice to be fermented and mix evenly.

## Package

Vacuum aluminum foil packaging,  
500g / bags , 20bags/carton

## Storage and shelf life

Store in low temperature and dry place,  
with the shelf life of 24 months.