

Wine yeast CECA

(*Saccharomyces cerevisiae*)

CECA was isolated from Cabernet sauvignon spontaneous fermentation. With short lag phase, excellent fermentation kinetics and high alcohol tolerance, CECA is in favor of wine color and structure expression with high quality tannin and strong wine body. It can be very good to excavate and express "authentic" typical characteristics of grape varieties. Wine fermented by CECA presents fine tannins and complex aroma, such as dark berries, spice and coffee. CECA is an excellent choice for making aged red wines, especially for Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot.

Characteristics

- Competitive factor: Sensitive
- Temperature range: 10.0-35.0°C
- Alcohol tolerance: ≥18.0 % vol
Good tolerance
- Fermentation speed: Moderate
- Production of volatile acidity: Low
- Foam production: Low
- Flocculation: Strong
- H₂S production: Very low



Dosage

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

Tips

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

Angel Yeast Co., Ltd.

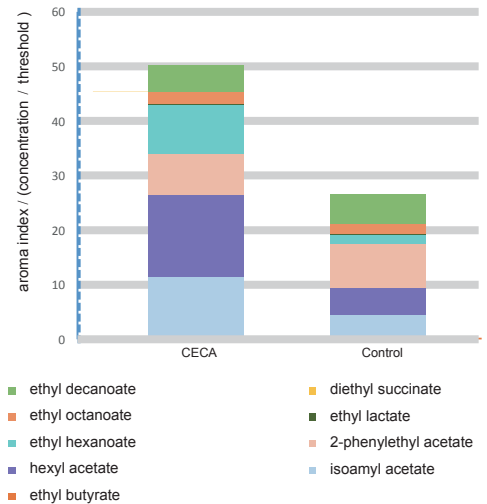
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Contribution of CECA to ester compounds



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.