

Wine Yeast

Name

BV818 (saccharomyces bayanus)

Description

The yeast was selected from natural and high quality yeast strain, fermentation quickly.

It can work well in bad condition such as low temperature, bad material, etc. It produce high grade white wine, enhance fruit flavor, enrich wine smell.

Excellent flocculation at the end of fermentation, prompt sedimentation, compact mass.

Characteristic

- * Competitive advantage
- * Suitable fermentation temperature range: 8~32°C
- * sugear to alcohol conversion: 1% alcohol (v/v) /16.8 (g/L)
- * Alcohol resistance: $\geq 18\%$ (v/v)
- * Low production of volatile acid
- * Good sulphur dioxide resistance ability.

Application

It have good performance in low temperature, high concentration of SO2 or in the short of nutrient fermentation; enhance famous white grape aroma such as Italian Riesling, Chardonney, Sauvignon Blanc. It can restart the end fermentation, and smooth sparkling wine second fermentation.

Dosage

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

Usage

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.

Reds	Whites	Roses	Sparklings	Ferm Speed	Nitrogen Need	Sensory Effect
★★	★★★★★	★★★★	★★★★★	fast	low	EVC

Note: ★★★★★=Best Recommendation

EVC = Enhances Varietal Character

M= Mouthfeel