

Blastosel MV

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED FROM COMMON MUSTS.

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Fermentation characteristics

Blastosel MV provides good fermentation activity and is suitable for initiating fermentation in musts (both white and red) when the alcohol content needs to be kept relatively low. Best used in primary fermentation, it is particularly effective when nutritional and temperature conditions are favourable.

Suggested uses in winemaking

As far as aromas are concerned, Blastosel MV is a neutral strain, so that in nitrogen-rich musts it can develop the secondary aromas typical of fermentation.

Composition

Yeast, E491.

Characteristics

Appearance: pearls

Colour: dark ochre

Alcohol production: 12.5% v/v

Classification: *Saccharomyces cerevisiae*

Cell count: > 10bn. live cells/gram

Optimum temperature: 15-30 °C

Fermentation yield: 17 grams of sugar produce 1% v/v

SO₂ tolerance: good

SO₂ production: low

Volatile acidity production: low

H₂S production: low

Dosage

15-25 g/hl under normal conditions.

30-40 g/hl for stuck fermentation or in the most difficult cases.

How to use

Rehydrate the yeast in a suitable, sanitized container with at least 10 parts of water at a temperature of around 40°C. Stir until the yeast has dissolved, then leave this liquid suspension to settle for 10 minutes. Start stirring again, leave the yeast in the water for a further ten minutes, then add to the must to be fermented straight away.

Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

Warning

Do not rehydrate the yeast in cold water or exceed the recommended total time (30 mins). In the event of it being necessary to postpone inoculation, it is advisable to add approximately 20% must to the suspension (in any case, do not wait for more than an hour).

Once the pack has been opened, it is preferable to use the whole content immediately.

Pack sizes

Code 106800 - 0.5 kg packs

Code 106811 - 10 kg bags

