

Blastosel KW 27

ACTIVE DRY YEAST

SACCHAROMYCES CEREVISIAE STRAIN FOR PRODUCING QUALITY RED WINES.

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

Fermentation characteristics

Medium-fast start with reliable continuation and completion, optimum temperature for fermentation between 16-30°C, low production of volatile acidity and SO₂ with high ratio of free-total, minimum acetaldehyde production, high residual malic acid and low foam production.

Aromatic profile

Mid-to-high quantities of acetates and esters, with a notable proportion of compounds that remain stable throughout the aging process (esters); mid-to-high amounts of higher alcohols; vinylguaiaicol and vinylphenol undetectable.

Colour profile

The resultant wines display good colour intensity combined with pale hues; good quantities of tannins and anthocyanins.

Suggested uses in winemaking

Blastosel KW27 is an ideal strain for producing red wines intended for aging that respect the aromatic features of the grape varieties used. Its fermentation characteristics make it suitable also for use in large tanks where, thanks to its tendency not to foam excessively, it allows the winemaker to exploit the size of the container more fully. The strain requires a mid-to-high quantity of readily assimilable nitrogen leaving only small amounts of residual nitrogen after fermentation.

Composition

Yeast, E491.

Characteristics

Appearance: small rods.

Colour: dark ochre.

Alcohol production: 15% v/v

Classification: *Saccharomyces cerevisiae*

Cell count: > 10bn. live cells/gram

Optimum temperature: 16-30 °C

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 container with 10 parts water to 1 part yeast at a temperature of around 40°C, stir in well and wait until rehydration is complete (maximum 30 minutes). For maximum performance, we advise adding the same quantity of the nutrient Ecobiol Pied de Cuve. Stir again and add the suspension to the must to be fermented.

Storage

Store in a cool, dry environment.

Use by the date printed on the package.

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

Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

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

Pack sizes

Code 106750 - 10 kg vacuum packs



Perdomini-IOC S.p.A.