

MYCOFERM COLLEZIONE MEDITERRANEO

Saccharomyces cerevisiae













Product description

Saccharomyces cerevisiae, selected in the area of Salento (Puglia region). It stands out for its high alcohol yield and alcohol tolerance.

Applications

MYCOFERM COLLEZIONE MEDITERRANEO for these characteristics is destined for the vinification of red grapes, giving wines with the typical "Mediterranean style". Suitable when there's high alcohol potential, it is able to enhance notes of fresh fruits, blackberry and plumb. On white it enhances mineral notes and typical Mediterranean aromas (oregano, cumin, dried cappers).

				
Fresh white fruity young	Varietal white typical	Rosé young and fresh	Sparkling base	Refermentation
				
Varietal Red, fresh and young	Carbonic maceration	Mature complex red wines	Raisin Wine	Stucks of fermentation



EVER, thanks to the integrated system for the yeast chain management, starting from the selection of strains done directly in vineyards and wineries, through their characterization (both identitarian and technological), the incorporation and preservation of them in our exclusive bank of strains, the management of the production of the dried yeast, the strict qualitative control (genetic, microbial, technologic and organoleptic), the proper packing and the storage at controlled temperature, the disclosing of correct procedures of rehydration, reactivation and nutrition, CONTRIBUTES TO THE ACHIVEMENT OF YOUR OENOLOGICAL TARGETS.



Y-TEAM TECHNICAL SPECIFICATIONS

Physical characteristics

Dry substance 93-96 %

Fermentative characteristics*

Max Alcohol yield : 16,5 % vol
 H₂S production: media
 SO₂ production: bassa
 POF character: POF +
 Fructophilic character: mid fructophilic
 Cryophilic character: no cryophilic

*data obtained in lab with standard conditions.

Microbial characteristics

Viable cells 20¹⁰ cfu/g (Average value)
 Non Saccharomyces species < 10⁵ cfu/g
 Moulds < 10³ cfu/g
 Lactic bacteria < 10⁵ cfu/g
 Acetic bacteria < 10⁴ cfu/g
 Salmonella absent 25 g
 Escherichia absent 1 g
 Staphylococcus absent 1 g
 Coliform < 10² cfu/g
 Listeria < 10² cfu/g

Keeping quality

Y-TEAM control protocol permits to guarantee at least 75% of the original cells viability at expiry date.

Nutrition strategy

The strain needs a medium-high nitrogen nutrition, it's recommended a strategy that privilege the organic-mineral supply, preferring NUTROZIM. Production of H₂S is medium with all levels of FAN.

PREPARATION AND DOSAGE

15-20 g/hl with normal conditions; in critical conditions is recommended to augment the dosage up to double it.

MODE OF USE: add 1kg of yeast into 20L bucket of chlorine-free water at 35-38 °C, gently stirring the solution for 10 minutes. Wait other 10 minutes before adding to the mass to be fermented. Avoid differences in temperature greater than 10 °C between the biomass and the juice. For a better expression of the yeast, apply the MYCOSTART PROTOCOL by the use of MYCOSTARTER or MYCOSTARTER PLUS (www.ever.it/it/advertising.html "EFFETTO MYCOSTARTER")

PACK SIZE AND STORAGE

The yeast is available in vacuum packet of 500g. Store in a cool and dry place and in the original packet. Reseal with care the opened packs, that must be used ASAP.

This product is not considered dangerous therefore a material safety data sheet is not necessary.