

Natural selected yeast.

Starter yeast.



--- APPLICATIONS ---

From the Pasteur collection, **VITILEVURE C** has been selected to ease the onset of rapid fermentation and regular kinetics.

This strain is neutral and does not affect wines.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species :** *Saccharomyces cerevisiae*.
- **Killer character:** Strain sensitive to the killer phenomenon.
- **Alcohol tolerance:** high, up to 13.5 % alcohol vol.
- **Fermentation kinetics:** Rapid onset of fermentation, regular and complete phase of fermentation.
- **SO₂ production:** low.
- **Acetaldehyde production:** low.
- **H₂S production:** low.
- **Production of volatile acidity:** low.
- **Nitrogen requirements:** high. In high potential alcohol juices (> 13% alcohol vol.) oxygen and nutrient **ACTIFERM 1-2** addition is recommended.



--- DOSAGE ---

Recommended dosage rate: 20 g/hL

--- INSTRUCTIONS FOR USE ---

- Rehydrate the selected yeast in 10 times its volume in water at 35-37°C in a clean container.
- Gently mix in, then let hydrate for 20 minutes
- Acclimatize the starter to the tank temperature by progressively adding the must; the difference between starter and must temperatures should not exceed 10°C during yeasting.
- Add the starter to the must using the pump-over method.
- The rehydration process should not exceed 45 minutes.
- Rehydrating in the must is not recommended.

--- PACKAGING ---

0.5 kg bag - 20 x 0.5 kg box.

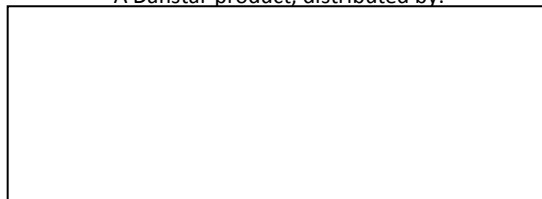
--- STORAGE ---

Store in a cool, dry place for up to 4 years in the original packaging.

Only use vacuum-sealed sachets.

Once opened, use quickly.

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