

LittoLevure CHA

Oenological yeast for sparkling wine-making

Characterization: *Saccharomyces cerevisiae* (bayanus), selected in the Champagne region, France for the production of sparkling wine. Particularly suitable for bottle fermentation of high-quality products. Provides the sparkling wine with fine fruity components with delicate yeast flavours and nut aromas.

Oenological properties:

- Short adaptation time
- Fast and regular kinetics
- Optimal range of temperature between 14 - 26 °C
- Alcohol tolerance up to 16 % by vol.
- Formation of fermentation by-products: very low
- Glycerol formation 5 - 7 g/L

Dosage:

20 - 40 g/100 L.

Rehydration:



Rehydrate LittoLevure CHA in an approx. 10 fold amount of a 1:1 water/sugared base wine mixture. Add under constant stirring and allow to swell for 20 minutes at max. 35 - 40 °C (normally slight foam formation).

The oenologist advises:

The temperature difference between the prepared yeast starter and the wine in the fermentation vessel should not exceed 10 °C as otherwise yeast efficiency/performance will be impaired.

Even if the nutrient demand of the yeast is low or normal, an insufficient supply due to the vintage may occur leading to yeast malnutrition. In this case an addition of yeast activator/yeast nutrient is required.

Packaging:

500 g, under standard conditions sufficient for approx. 2,500 L base wine.

Storage:

Store cool and dry.

With natural products, treatment is subject to the usual imponderabilities. Therefore treatment recommendations given in the technical product leaflets are not legally binding and without liability. In addition our general terms of business apply.
 No: 001
 Edition 09/2011
 Print: 16.09.2011