

LittoLevure Pink

Oenological yeast *Saccharomyces cerevisiae* (var. *bayanus*) for the modern, dry rosé wine with distinct fruit

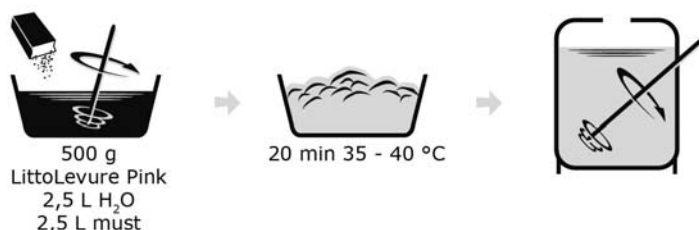
Characterization: LittoLevure Pink supports the modern, international rosé wine style. Wines present themselves lively and dry, with distinct fruit. The colour is a trendy pink-red with violet shades. Wines develop a floral aroma and notes of raspberries, red fruits and fine, delicate flavours.

Oenological properties:

- Fermentation onset phase: can be slightly delayed
- Controlled and uniform fermentation kinetics
- Range of temperature between 13 - 20 °C
- Alcohol tolerance up to 15 % by vol.
- Formation of fermentation by-products: very low
- Glycerol formation 5 - 8 g/L
- Normal nutrient demand
- Subsequent MLF: possible to conduct, probably delayed
- Volatile acid formation: low (below 0.25 g/L)

Dosage: 20 - 30 g/100 L.

Rehydration:



Rehydrate LittoLevure Pink in an approx. 10 fold amount of a 1:1 water/grape must 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 8 °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 grape must.

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.
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