



Dried yeast EC 1118™ Prise de Mousse - Lalvin™ - 500 g

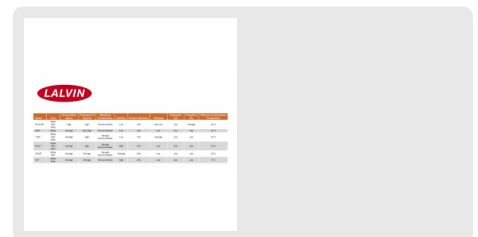
Art. 001.509.9

<https://www.brouwland.com/en/qr/001.509.9>

'The original Prise de Mousse' was selected by the Institut Oenologique de Champagne (IOC) in the Champagne region. This Lalvin EC 1118® Champagne yeast is usable for producing white base wines for Champagne as well as in-bottle fermentation wines.

- Champagne yeast suitable for white, red and rosé wines and ciders
- ferments from 10°C
- quick clarification and very compact sediment
- MLF (malo) compatible
- positive contribution to SO₂ policy
- prevents spontaneous MLF (malo)

- *Saccharomyces cerevisiae* var. bayanus
- 500 g package
- dosage 20-25 g/hl



Specification

Packing dimensions and weight:

| | |
|----------|---------------|
| Weight | 0.513 kg |
| Length | 10 cm |
| Height | 6.5 cm |
| Width | 13 cm |
| EAN code | 5708046100214 |

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