

Product Description

The IOC-18-2007 was selected by the „Institut Oenologique de Champagne“ (IOC). It is yeast strain IOC 18-2007. The yeast is propagated in pure culture, dried and packed under protective gas.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

The IOC-18-2007 offers a variety of possibilities for application. It is however, above all, particularly suited for bottle fermentation in the course of the production of high-quality sparkling wines. But it can also be applied for the fermentation of full-bodied, heavy red wines and robust white wines. Excellent fermentation properties at low temperatures allow a controlled fermentation (14-18 °C). Although being a bayanus strain, the yeast ferments neutral in flavour. Special emphasis must be laid on the high alcohol tolerance even at low temperatures.

Dosage

For the fermentation of sparkling wine 10-20 g/100 L are applied. If a champagne flavour is desired, the dosage should come up to 25-30 g/100 L, for red and white wine making 20-25 g/100 L are employed. If fermentation is carried through at very low temperatures, the dosage must be increased to 30 g/100 L.

Application

Before application, mix the IOC-18-2007 with a 5 to 10 fold quantity of a lukewarm 1:1 cuvée/water mixture and allow to preswell for 15-20 minutes (rehydratize). Subsequently add this dosage to the total quantity of cuvée in the vessel.

Storage

Packed under protective gas. Store in a cool and dry place. Keep packagings tightly closed. Reseal opened packagings immediately and tightly and use up within 2-3 days.