

IOC RÉVÉLATION TERROIR

DRY ACTIVE YEAST

Finesse, fruit and colour

↓ OENOLOGICAL APPLICATIONS

IOC RÉVÉLATION TERROIR has been chosen with Pinot noirs for its excellent ability to preserve the colour. It increases the colour intensity from 5 to 15% when compared to many other selected or native yeasts.

Its essential sensory contribution is to accentuate the varietal fruit aromas (raspberry, blackcurrant, blackberry) typical of many red grape types, with a good balance between the freshness and maturity of the fruit, and with finesse and elegance.

Merlot, Grenache noir, Pinot noir, Gamay, Carignan and Tempranillo are other grape types that find their features developed in wines fermented with **IOC RÉVÉLATION TERROIR**.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: K2 active.
- Alcohol resistance: high (15% vol)
- Nitrogen requirement: high. Opt for complex nutrients in order to prevent sulphurous odours.
- Ensures even fermentations between 18°C and 30°C.
- Rate of fermentation: moderate.
- Glycerol production: moderate.
- Latency phase: short. Inoculation at the time of vatting is highly recommended for best performance, as is rehydration in association with ACTIPROTECT +.
- Production of volatile acidity: low to moderate.
- Production of SO₂: very low.
- Froth formation: low.
- Compatibility with lactic bacteria when simultaneously or sequentially inoculated: good.

↓ MICROBIOLOGY QUALITIES

- Viable yeasts: > 10,000,000,000 cells/g.
- Microbiological purity: less than 10 non-culture yeasts per million cells.

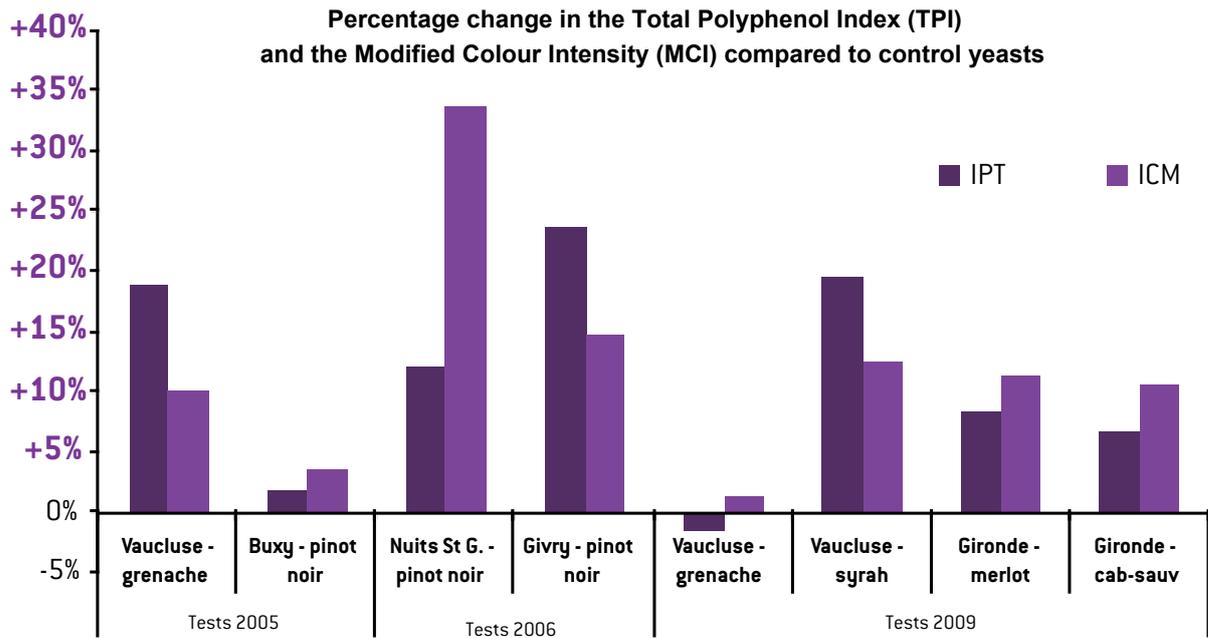
↓ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- 20 to 25 g/hL of must.
- Rehydrate in ten times its own weight of water at 37°C. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean container.
- Stir gently and then leave to rest for 20 minutes.
- Where necessary, acclimatise the yeast culture to the temperature of the must by incorporating the latter progressively. The difference in temperature between the must being inoculated and the rehydration environment must never be greater than 10°C.
- The total rehydration period must never exceed 45 minutes.
- Where conditions are difficult, rehydrate in association with ACTIPROTECT +.

↓ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.
- Store in a cool dry place. Once opened, the product must be used quickly.

IOC RÉVÉLATION TERROIR: EFFECT ON COLOUR



IOC RÉVÉLATION TERROIR: ASSESSMENT OF FRUIT QUALITIES

