



MASTERVIN® BIO IST

SACCHAROMOYCES CEREVISIAE

COMPOSITION



Selected yeast for enological use with high percentage of active cells (minimum 10 thousand billion cells per gram of product), classified as *Saccharomyces cerevisiae*, according to Lodder classification in 1970.

CHARACTERISTICS



MASTERVIN® BIO IST induces very rapid fermentation kinetics in 24-36 hours, in order to quickly predominate over the indigenous microflora, products a stable trend during the fermentation process.

It is able to lead a clean and regular fermentation even at high temperatures, ensuring good results even in must vinified without thermoregulation.

It does not produce sulphur compounds that could interfere with the aromatic expression of the original grape variety aromas; it has been selected both for its attractive characteristics of producing a very small quantity of volatile acidity and for being a varietal yeast.

The production of foam is very limited and has an optimal alcohol tolerance.

Due to its characteristics, MASTERVIN® BIO IST can be considered a very good strain to manage fermentation at high alcohol levels, limiting the risk of stuck fermentations.

MASTERVIN® BIO IST complies with the Organic EC Regulations 2018/848.

APPLICATIONS



MASTERVIN® BIO IST is suitable for the production of organic wines.

MASTERVIN® BIO IST is a strain particularly recommended for the production of full bodied red wines with a long aging period. To be used also in white wine vinification when you want to express the characteristics of the original grape variety.

When using MASTERVIN® BIO IST comply with the relative legal regulation in force.



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DIRECTIONS FOR USE

Add the necessary quantity of yeast in ten parts of warm water (40°C) containing 1 to 2 % sugar. After 30 minutes, stir and gradually add to the filtered and sulphured must, careful to avoid sharp temperature drops.

In order to help the multiplication of the yeast cells, the substrate must not contain more than about 2% sugar and must be carefully aerated.

Once the yeast is rehydrated and in active fermentation, it can be added to the mass to be fermented. It is recommended to add the must to the reactivated yeast at the bottom of the fermentation tank gradually.

For more detailed information on the management of the nutrients (available also for organic productions) and on the use of the yeasts, please ask our technical service and see official procedures.



DOSAGE

10-20 g/hL up to 25 g/hL.



PACKAGING

500 g vacuum-packed in poly laminated bags and 10 kg bags.



STORAGE

The product should be stored in a cool and dry place. In such conditions, it keeps its activity until the expiration date reported on the label.

Close open packages carefully.



HAZARD

Based on the current European regulations the product is classified: not hazardous.