



CHALLENGE YBES

LEVEDURA ENOLÓGICA

CARACTERÍSTICAS MICROBIOLÓGICAS

Híbrido *Saccharomyces cerevisiae* x *Saccharomyces kudriavzevii*

Híbrido não OGM – Seleção Enartis

- Boa capacidade para dominar sobre a microflora natural
- Tolerância ao álcool até 15,5 - 16% (v/v) (fermentação a 20°C, mosto com 300 g/L de açúcar e com uma adição de 400 ppm de Nutriferm Special)
- Gama de temperaturas ótimas de fermentação: de 12 a 24 °C
- Velocidade de fermentação elevada a temperaturas mais elevadas
- Velocidade de fermentação média
- Necessidades em azoto: média/moderada (Nutriferm Special)
- Tolerante a níveis normais de SO₂ no mosto.

MICROBIOLOGICAL CHARACTERISTICS

Hybrid

selection Enartis - This non-GMO hybrid

- Good ability to dominate the natural microbiological flora.
- Alcohol tolerance to 15,5-16% v/v (fermentation at 20°C, juice with 300 g/l sugar content and 400 ppm addition of Nutriferm Special).
- Optimum fermentation temperature range 12 to 24°C.
- A rapid rate fermenter at warmer temperatures of 20-30°C (68-86°F) with a relatively short to moderate lag phase.
- Moderate nutrient requirement (Nutriferm Special or Advance). Fermentation at high temperatures may result in accelerated depletion of free amino nitrogen in the must/juice. In these situations, it may be necessary to add free or available nitrogen (Nutriferm ENERGY)
- Tolerant to normal juice and must SO₂ levels.

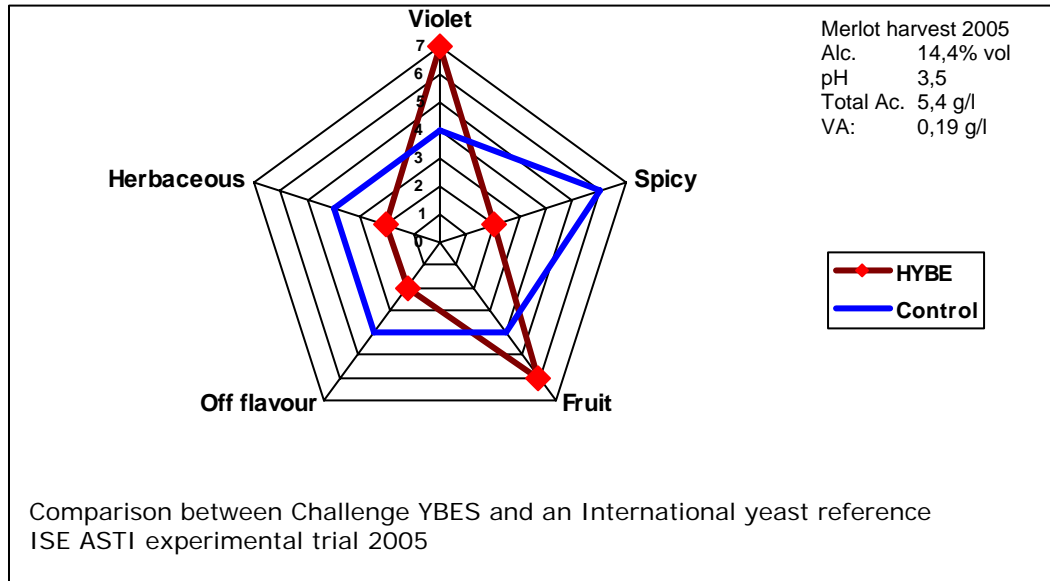
ENOLOGICAL EFFECTS

- Volatile acidity production less than 0,2 g/l (as acetic acid) in a juice with 12% potential alcohol content.
- Glycerol production up to 9 g/L in juice with 12% potential alcohol content.
- Excellent sedimentation properties after alcoholic fermentation.
- The main advantage of this strain is its contribution to mouth-feel, with the palate being intense, round and full.
- With adequate nutrient, this yeast produces fermentation esters that complement and enhance aromatic varietal characters.

APPLICATIONS

- Should be used for varietal red winemaking when there is a need to increase mouth-feel and palate complexity of wine
- Production of rosé wines and red wines that will be consumed without significant maturation.
- Fermentation of wines with high alcohol contents

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DOSAGE

20-40 g/100 litres. Doses at the higher end of the range should be used for the fermentation of juice and must from mould-affected grapes and musts that contain high counts of natural microbiological flora.

INSTRUCTIONS FOR USE

- Suspend the dry yeast in clean, warm (35-38°C) water, using 10 volumes of water for each volume of yeast. Stir gently.
- Leave the suspension to stand for 20 minutes and stir again.
- Add the suspension to the must or juice as early as possible, at the commencement of filling the fermenter. The difference in temperature between the yeast suspension and the must should not exceed 10°C.
- When the fermenter is filled, distribute the yeast homogeneously by pumping over or mixing the tank contents.

Working to the above-mentioned times and methods ensures maximum activity of the re-hydrated yeast. When preparing an inoculum of this yeast for secondary fermentation, follow the separate protocol provided for this application.

STORAGE

This product maintains its quality standards for a period of three years, provided it is kept at room temperature in a sealed package. Storage in a refrigerated environment further extends the life of the product. Prolonged exposure to temperatures exceeding 35°C, and/or to humidity and oxygen reduces its activity.

PACKAGING

500g vacuum packages in poly laminate, 10 Kg cartons.

Product conforms to the *Codex Oenologique International*.