



Saccharomyces cerevisiae ex ph. r. *bayanus*

TOP 15

enartis FERM

RELIABLE STRAIN

TOP 15 is vigorous yeast recommended for difficult fermentation and production of sparkling wine.

GENERAL CHARACTERISTICS

TOP 15 is vigorous strain with high alcohol tolerance and able to ferment at low temperatures.

It can be used in the vinification of white, red and rosé wines as well as in the production of sparkling wines fermented in bottle and in stainless steel tank.

It produces wines that express varietal character with clean aromas.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 30°C (50-86°F)
Lag phase	short
Fermentation speed	high
Alcohol tolerance	≤ 17% v/v
Killer factor	killer
pH tolerance	tolerant to low pH
Resistance to free SO ₂	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	low
Compatibility with malolactic fermentation:	neutral

APPLICATIONS

White and red grapes with high alcohol content
Fermentation at low temperature
Base wine intended for sparkling wine production
Secondary fermentation
Stuck fermentations
Late harvest wines



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MAXIMIZING QUALITY

When fermenting high sugar content grapes, yeast nutrition is crucial. It is necessary to provide a good source of nitrogen and survival factors in order to avoid the production of undesirable compounds such as acetic acid, acetaldehyde, H₂S etc. Hence, it is advisable to provide **TOP 15** with **Nutrifer Energy** at inoculation; add more nitrogen with **Nutrifer Special** after 12-24 hours; then, add **Nutrifer Advance** at 1/3 sugar depletion.

DOSAGE

- Fermentation of sparkling wine in pressure tank: 10-20 g/hL (0.8 – 1.67 lb/1000 gal)
- Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal)
The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.
- Stuck fermentation: 40 g/hL (3.3. lb/1000 gal)

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pumping over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.
Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.
Legal Limit: N/A

Product conforms to the *Codex Œnologique International*.

Product approved for winemaking in accordance with
Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate