

# IOC B 2000

## DRY ACTIVE YEAST

**Freshness and aromatic intensity**

### ↓ OENOLOGICAL APPLICATIONS

The **IOC B 2000** yeast is particularly recommended when making aromatic white or rosé wines as it assists expression on the nose with grape types and grapes weak in naturally occurring aromatic precursors.

It therefore brings out the ester-type aromas whilst also accentuating significant varietal notes in order to provide an intense, fruity and fresh bouquet.

### ↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: K2 active.
- Alcohol resistance: moderate (14% vol)
- Nitrogen requirement: low. Opt for complex or organic nutrients in order to prevent sulphurous odours.
- Ensures even fermentations between 12°C and 24°C.
- Latency phase: short. Inoculation at the time of vatting is highly recommended for best performance, as is rehydration in association with ACTIPROTECT +.
- Rate of fermentation: moderate.
- Glycerol production: moderate
- Production of volatile acidity: low
- Production of SO<sub>2</sub>: moderate
- Froth formation: low.
- Compatibility with lactic bacteria when simultaneously of sequentially inoculated: low / average

### ↓ 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 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 and 10kg.
- Store in a cool dry place. Once opened, the product must be used quickly.