

IOC R 9008

DRY ACTIVE YEAST

Volume, ripe fruit, salinity, and longevity

OENOLOGICAL APPLICATIONS

Due to its high polysaccharide production, in wines with high alcohol levels, **IOC R 9008** helps limit the burning sensation caused by ethanol. It is one of the most important yeasts for controlling longevity. In essence, it helps to decrease the risk of herbaceous aromas and aggressive tannin sensations affecting the more susceptible grape types, e.g., Merlot, Cabernet-Sauvignon, Cabernet franc, Carménère, Malbec, Grenache, etc...

Under difficult conditions, with musts from warmer winemaking regions, it helps to minimise the perceptions of dryness and bitterness whilst, at the same time, intensifying the mineral/salt notes and length in the mouth.

IOC R 9008 has been chosen to develop complex ripe fruit aromas and volume in the mouth for structured red wines made from concentrated grapes at full maturity.

OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: susceptible.
- Alcohol resistance: high (16% vol)
- Nitrogen requirement: low. 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: high.
- 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: moderate.
- Production of SO₂: very low.
- Froth formation: moderate.
- Compatibility with lactic bacteria when simultaneously of 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 30 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 +.

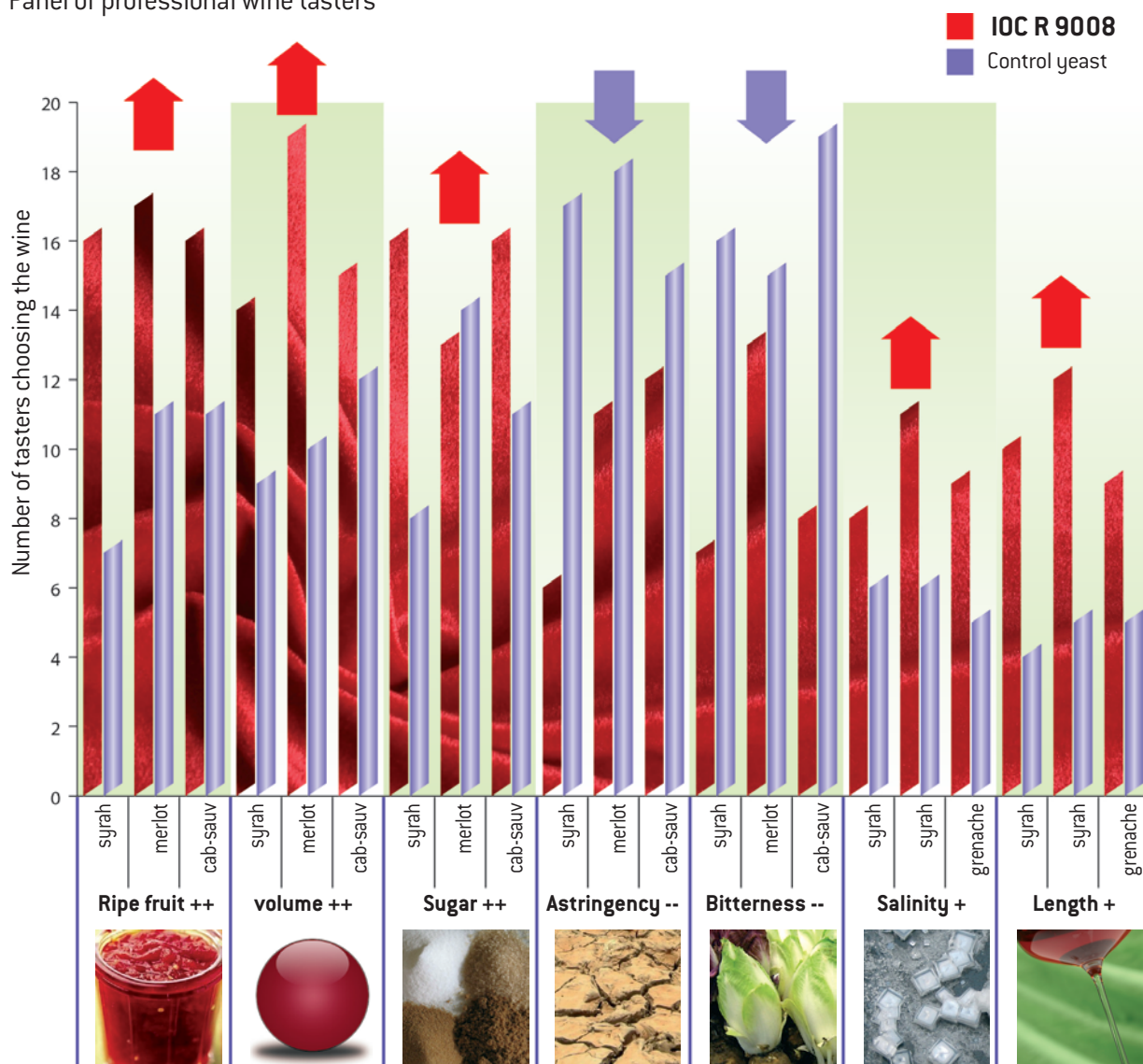
PACKAGING AND STORAGE

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

IOC R 9008

Mineral notes and ripe fruit in a velvet glove

Sensorial analysis of test wines (2009)
Panel of professional wine tasters



Across numerous trials and wines, **IOC R 9008** has shown its capability to develop ripe fruit aromas from concentrated grape harvests. By increasing unctuousness and volume in the mouth for musts rich in tannins, the resulting wines evoke depth, density and texture as well as the softness of velvet.

These sensory analyses also noted a tendency to highlight the salinity of both the wines and the terroir, thus contributing strongly to the sensation of length in the mouth.