



NDA 21

Other Names

Wine Yeast

Description

NDA 21 is recommended for the production of harmonious, strong & fruity red wines with a short fermenting time. Its high production of glycerol provides roundness and excellent general balance to the finished product. Additionally, the low absorption of color pigments by the cell wall allows the production of wines with intense color. NDA 21 gives optimum results on varieties such as Merlot, Cabernet Sauvignon and Syrah. Wines produced are characterized by intense and persistent fruity & spicy notes.

Directions for use

Rehydrate in ten times its weight in 86F – 95F water, rehydration time should be 20-25 minutes. Then adjust the temperature by adding must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature. This mixture can be added directly in the fermentation tank with uniform mixing.

Hazard Warning

None

Dosage

2.2 lbs/1000 gal

Packaging

10 Kg Box, 500 gram Packet