



UCLM S-377

Other Names

Wine Yeast

Description

Typically used on Cabernet, Pinot, Zinfandel, and old vine reds, low VA, contributes to color extraction. High glycerol producer (8g/l) ferments best between 60°F-86°F (16°C-30°C) EtOH tolerance 16%.

Directions for use

Rehydrate in ten times its weight in a mixture of one-third must and two thirds water. The mixture temperature should be 86°F-95°F water. The rehydration time should be between 20-25 minutes. Then adjust the temperature by adding the juice or must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature gradually. This mixture can be added directly in the fermentation tank with uniform gentle mixing.

Hazard Warning

None

Dosage

0.8 – 1.6 lbs/1,000 gal. (380-750 g /1,000 gal.)

Packaging

500 gm Packet & 10 Kg Box