



UCLM S325

Other Names

Wine Yeast

Description

Typically used on white wines due to its high glycerol production to add structure to light and low aromatic wines i.e. Chenin blanc, Colombard. Its β -glycosidase activity enables the release of terpenic type varietal aromas (Riesling, Viognier, Gewurtztraminer, Pinot Gris) but UCLM-S325 also gives good results on very aromatic cultivars such as Sauvignon blanc or Semillon.

Properties

- *Saccharomyces cerevisiae cerevisiae*
- Alcohol tolerance (13%)
- Rapid fermentation start
- Good fermentation strength on clarified musts
- High glycerol production 10 g/L
- Low production of Volatile acidity
- SO₂ and acetaldehyde.
- High Glycerol producer (8g/l)
- Strong nitrogen requirement.

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

1.6 – 2.5 lbs/1,000 gallons, 750 – 1130 gm/1,000 gallons.

Packaging

500 gram Packet. or 10 Kg Box.