



Solutions for wine making

L.A. Arom

Saccharomyces cerevisiae

Yeast selected for the production of fruity and elegant white and rosé wines.

Thanks to its technological characteristics – a good fermentation capacity and a balanced production of fermentary and varietal aromas – it can be used to control the vinification process to obtain an expressive and harmonious aromatic profile.

Oenological Interest

- > Very good implantation (short latent phase).
- > Regular fermentation kinetics.
- > Adaptable to low temperatures: until 12°C; optimal fermentation temperature: 16 – 18 °C.
- > High alcohol resistance: >14 % vol.
- > Good production of esters and revelation of varietal aromas.
- > Low production of volatile acidity.
- > Very low production of sulphurous compounds

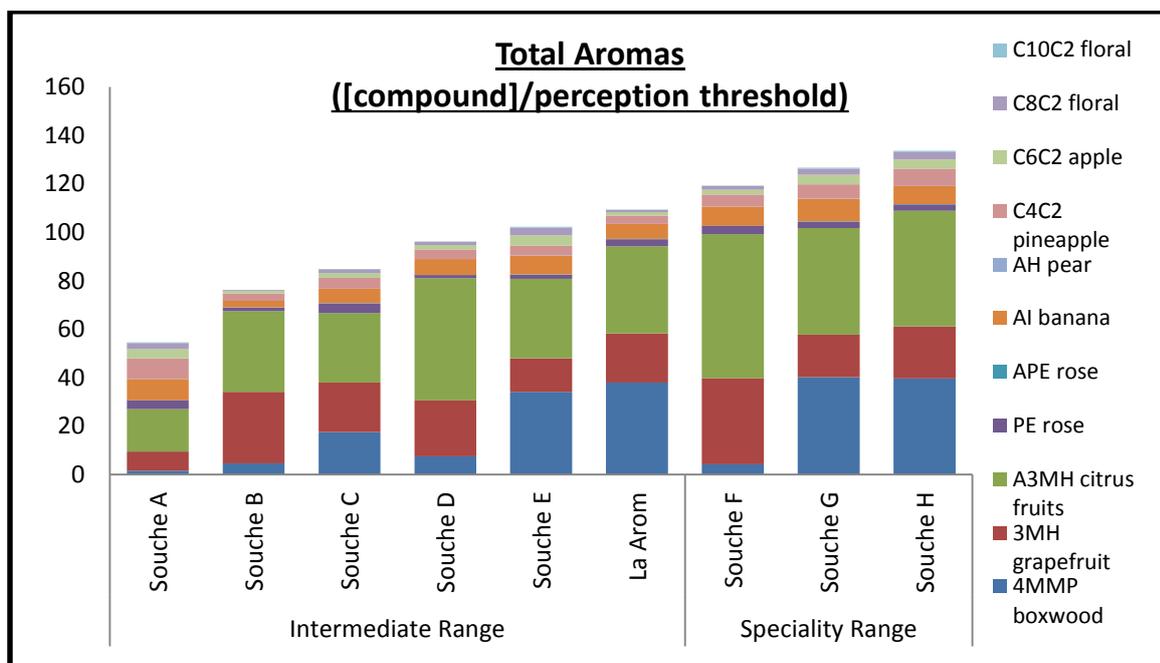


Figure 1: Aromatic performance of the strain LA AROM against different competitor strains (Sauvignon Blanc, Bordeaux 2012).



la Solutions for wine making

DOSAGE

> 20 g/hL (consult your oenologue).

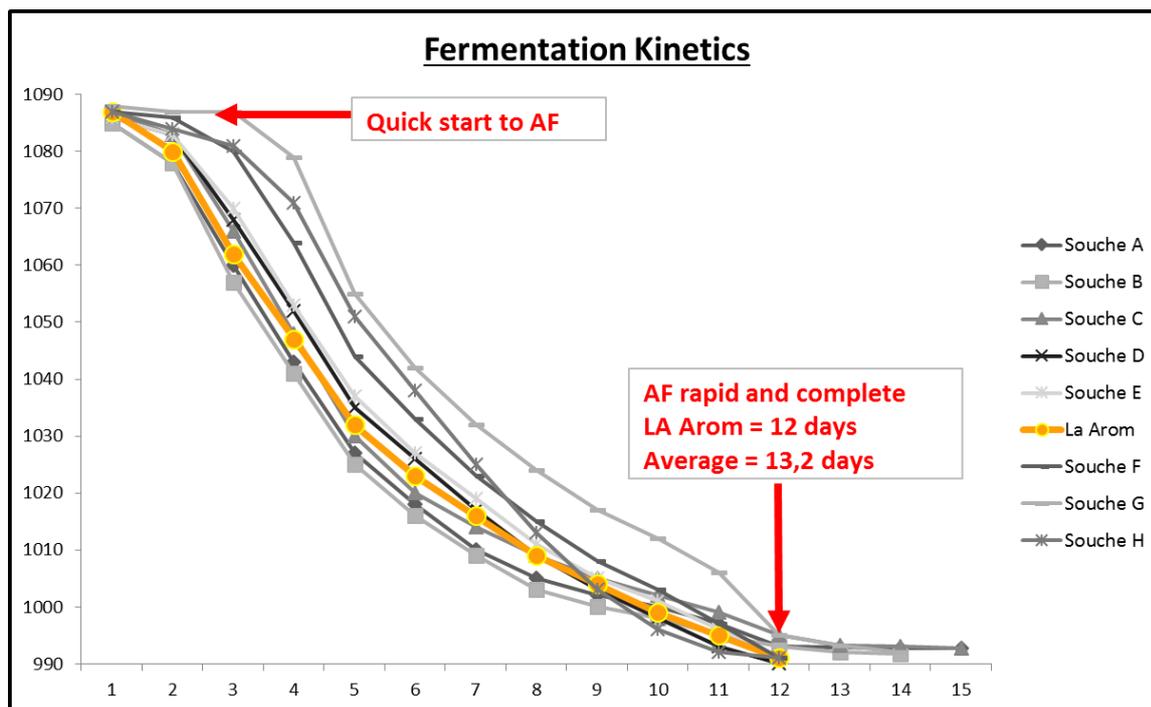


Figure 2. Fermentary performance of the strain LA AROM against different competitor strains (Sauvignon Blanc, Bordeaux 2012).

INSTRUCTIONS FOR USE

- > **Reactivation:** Mix the yeast in 10 times its weight of warm water (35-40°C). Leave to rise for 20 minutes and mix. In order to avoid heat shock, add to the preparation 3 times its volume of must from the tank to be inoculated and wait 10 minutes. Check that the difference of temperature between the preparation and the must in the tank is less than 10°C. - The preparation time should never exceed 45 minutes.
- > **Incorporation:** Pour directly into the tank and mix by pumping over.
- > **In presence of limiting factors:** High alcohol degree potential, low turbidity, low temperature...use **Oenostim®** in rehydration water.
- > **To encourage the revelation of aromatic compounds:** Use **Oenostim®** in rehydration water.

PACKAGING

- > Packet of 500 g.
- > Box of 10 Kg.

CONSERVATION

- > Keep sealed in original packaging. Once opened use immediately.

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