CRIOFERM

YEASTS

Wine

General features

Crioferm is a hybrid yeast strain carefully selected to produce white wines of high quality and aromatic complexity. Its remarkable ability to emphasize thiol aromas, such as grapefruit and passion fruit, along with exceptionally high ester production, gives wines an exceptionally rich and sophisticated flavor profile.

Main benefits:

- Emphasis on thiol aromas: Crioferm excels at enhancing thiol aromas, helping to create wines with distinctive grapefruit and passion fruit notes.
- Low-temperature fermentation: this yeast strain is able to ferment at very low temperatures while maintaining stable fermentation kinetics.
- Adaptability to a diverse range of grape varieties: Crioferm lends itself well to a wide range of grape varieties, including Chardonnay, Trebbiano, Soave, Muller Thurgau, Malvasia, Moscato and Verdicchio. It enhances the characteristics of aromatic blends and adds complexity to wines made from less aromatic grape varieties.

Composition

Saccharomyces cerevisiae

Technical characteristics

- POF (-)
- Short latency time
- Fermentation temperature: 11°-15°C (temperature control during fermentation strongly recommended)
- Alcohol tolerance: 16% alc/vol
- Excellent SO2 tolerance (up to 50 mg/l free)
- Glycerol production 6 g/l approx
- Low nitrogen requirements

Dosage

20 to 30 g/hl, depending on the type of use and the judgment of the winemaker.

How to use

1. Add in lukewarm water (35 - 40°C) at a ratio of 1:10 and wait 15 minutes, shake gently.
2. Add must one-third by volume of the water and yeast suspension, shake gently and wait 15 minutes.
3. Inoculate the yeast into the mass, taking care that the temperature difference between the wort and the yeast suspension is no more than 10°C.

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Packaging and storage

Vacuum-packed bags of 0.100 kg, 0.500 kg, 10 kg bulk.
Store in a cool, dry place, preferably at a temperature of 10°C.

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