REWINE

YEASTS

Wine

General features

Rewine is a *Saccharomyces bayanus* yeast specially selected to deal effectively with fermentation arrests in winemaking processes. Fermentation arrests can be caused by a variety of unfavorable conditions, and Rewine is designed to address these challenges. Some of its main features and benefits:

- Efficiency under critical conditions: Rewine has been tested under boundary conditions and has been shown to maintain a high level of fermentation vigor even under difficult situations. These difficult situations may include nutritional deficiencies, oxygen deficiencies, or the presence of natural inhibitors such as ethyl alcohol itself or toxic fatty acids.
- Stable fermentative course: Rewine is able to work over a wide range of temperatures, ensuring a stable fermentative course even under varying conditions. This adaptability is important to ensure that fermentation is successfully completed.
- High alcohol tolerance: one of the distinguishing features of Rewine is its high alcohol tolerance. This means that it can restart fermentation even when the level of ethyl alcohol in the must is high, which is a common factor in fermentation stoppages.
- Reliable restarts: because of its resistance and tolerance, Rewine can successfully start fermentation restarting, even when other yeasts might fail. This is especially important to avoid the formation of incomplete or unfermented wines.
- Versatility: Rewine can be used in a variety of situations, but it is particularly useful when fermentation arrests occur. Its ability to address challenges related to natural inhibitors and high alcohol levels makes it a valuable ally for winemakers.

Technical features

- Nutritional requirements: low
- Fermentation temperature: 13 - 30°C
- Alcohol tolerance: 17.5
- Dormancy phase: short
- Killer factor: positive

Composition

Saccharomyces bayanus

Dosage

The dosage of yeast to be used is 30-40 g/hl. Adjust the whole procedure according to the amount.

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How to use

Protocol for restarting after fermentation arrest (example for 1 kg yeast):

1. Dissolve 1 kg of yeast in ten liters of lukewarm water at 37-38°C, shaking gently in a larger capacity container (about 100 liters);
2. Wait for 10 minutes.
3. Add 3 kg of rectified concentrated wort or 6 liters of clean wort, shaking gently. Wait for the yeast to show signs of proper recovery of viability.
4. When the yeast shows active signs of viability (swelling, bubble formation), slowly add 5 liters of arrested wine and wait 15 minutes.
5. Add 5 more liters and wait 15 minutes.
6. Repeat until the total volume has reached about 100 liters.
7. Add everything to the fermentation vat.

Packaging and storage

0.100 kg vacuum bag, 0.500 kg, 10 kg bulk.
Store in a cool, dry place, preferably at a temperature of 10°C.

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