



## DESCRIPTION

Active dry yeast.

Selected for the first time in France , iYEAST® BC 10 BAYANUS is widespread throughout the world for years. It is one of the strains used for the production of sparkling wines.

Absolutely neutral, suitable for primary fermentation in pure precious white wines and in refermentations.

It gives finesse, creaminess and elegance.

Thanks to its high fermentable power it is recommended as a starter in difficult fermentations.



## OENOLOGICAL PERFORMANCE

Very vigorous strain with excellent ability to predominate on indigenous yeasts. Good cryotolerance and low nutritional need in terms of APA.



## DOSES AND INSTRUCTION FOR USE

- Very high output alcohol
- High alcohol icresistance: up to 17%/vol
- Ferments regularly between 15°and 30°C
- High force on initial fermentation
- Low production of volatile acidity (0.10g/l sulfuricacid)
- Weak production of sulphite and acetaldehyde
- Low foam production

From 10 to 40 g / hl depending on the type of use and the opinion of the winemaker.



## PACKAGING STORAGE

Vacuum packages of 0.500 kg in boxes of 10 kg.

Store the product in a cool and dry place.

Product conforms to the Codex Oenologique INTERNATIONAL.