

YEAST ADDITION PROTOVOL WITH ŒNOSTIM®

Volumes are based on a total volume to ferment of 100 hL.



Œnostim®

Dose: 30 g/hL thus 3 kg

Benefits:

- · Optimized fermentation kinetics
- · Better implementation of the selected yeast.

Excellence® ROSÉ

Dose: 20 g/hL thus 2 kg

Benefits:

- · Provides low latency and a fast implementation.
- · Produces complex wines combining varietal aromas, aromatic intensity and volume on the palate.

Hot water

Volume: 60 L at 37 °C

Homogenize

37°C



YEAST PREPARATION

REHYDRATATION - YEAST PREPARATION

20 min.

Yeast preparation

Volume: 60 l

Must from the fermentation tank

Volume: 60 L

Homogenize



YEAST PREPARATION

YEAST ADAPTATION TO THE ENVIRONMENT

20 min.



Volume : 120 l



T°C DIFFERENCE < 10°C

If $\Delta T > 10^{\circ}C$: Repeat step 2 before rechecking the T°C and inoculating the yeast preparation.



INOCULATION