



PROTOCOL

FOR ENOLOGICAL USE

YEAST ADDITION PROTOCOL WITH **ÆNOSTIM®**

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



1

Ænostim®

Dose : 30 g/hL thus 3 kg

Benefits :

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

Excellence® Celsius

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.

2

Yeast preparation

Volume : 60 L

Must from the fermentation tank

Volume : 60 L

Homogenize



YEAST PREPARATION

YEAST ADAPTATION TO THE ENVIRONMENT

🕒 20 min.

3

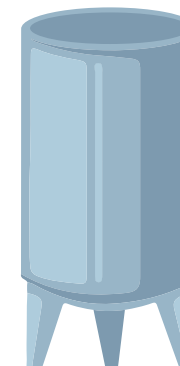
Yeast preparation

Volume : 120 L



T°C DIFFERENCE < 10°C

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



FERMENTATION TANK

INOCULATION