

PRODUCT ☆

A pure Active Dry Wine Yeast selected for its ability to enhance the varietal aromas of white wines

TYPE

Saccharomyces cerevisiae

ORIGIN

First isolated from Portugal

maurivin™



ELEGANCE

product information

suitable for
DIRECT PITCH

CONTRIBUTION TO WINE

Elegance is noted for its ability to impart fragrant, perfume like aromas to the wine. This strain has the capacity also to express high β -glucosidase activity, resulting in the release of fruity varietal aromas of terpene origin.

RATE OF FERMENTATION

Elegance displays a short lag phase and a medium, steady rate of fermentation at cooler temperatures of 10-18°C (50-65°F). The fermentation rate of Elegance is more vigorous at warmer temperatures of 20-30°C (68-85°F).

NITROGEN REQUIREMENT

Elegance is considered a low to moderate nitrogen consumer, displaying good fermentation characters when fermenting clarified musts. A nitrogen supplement may be required when fermenting musts with low levels of nitrogen.

FRUCTOSE CONSUMPTION

Elegance favours the consumption of fructose toward the end of fermentation. It can be used to restart stuck fermentations with higher fructose: glucose ratios.

APPLICATIONS

With its ability to ferment clarified juices at cooler temperatures and its capacity to lift varietal aromas from increased β -glucosidase activity, Elegance has become a popular strain for a range of fruit-driven white varieties such as Semillon, Riesling, Sauvignon Blanc, Chardonnay and Pinot Gris/Grigio. Elegance is highly suited to restarting stuck fermentations containing high residual sugar levels.

ALCOHOL TOLERANCE

Elegance has an alcohol tolerance of 14-15% (v/v)



VOLATILE ACIDITY

Generally less than 0.3 g/l



FOAMING

Elegance is a low foaming strain, suitable for barrel fermentation.



KILLER ACTIVITY

Elegance has killer activity



FLOCCULATION

Elegance displays good sedimentation properties



FRUCTOSE CONSUMPTION OVER FINAL STAGE OF FERMENTATION

