

## 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*

### 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  $\beta$ -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  $\beta$ -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

