PRODUCT ☆

TYPE ᅇ

A pure Active Dry Wine Yeast selected for its aromatic characters.

Saccharomyces cerevisiae

ORIGIN 🔇

First isolated from Épernay, France.

maurivin

EP2

product information



EP2 is an ester-producing yeast, typically floral (rose) and perfume like in aroma. These aromatics are subtle in nature, which allows the varietal fruit to make a strong contribution.

RATE OF FERMENTATION

Fermenting within an optimum temperature range of 18-25°C (65-77°F), EP2 has a short to medium lag phase and a medium rate of fermentation. EP2 is susceptible to cooler temperatures, and thus making a fermentation temperature of 18°C (65°F) and above is recommended when fermenting to dryness.

NITROGEN REQUIREMENT

EP2 is considered a low to moderate nitrogen consumer. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) or Mauriferm fermentation aid is recommended to ensure a healthy fermentation.

APPLICATIONS

EP2 is recommended for 'fruity, sweet' wine styles containing a higher level of residual sugar. EP2 is susceptible to cooler temperatures (<15°C; 59°F) making this yeast easy to arrest during fermentation. With its floral aromatics EP2 is a popular yeast for Rosé, White Zinfandel and similar fruity wine styles.



ALCOHOL TOLERANCE

EP2 has good alcohol tolerance of up to 13-14% (v/v) $\hfill \nabla$

VOLATILE ACIDITY Generally less than 0.3 g/l

FOAMING

EP2 is a low to moderate foaming strain

KILLER ACTIVITY

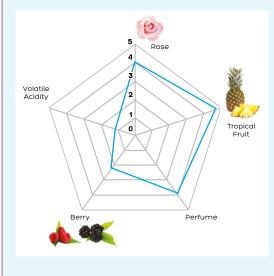
EP2 is a killer sensitive strain



FLOCCULATION

EP2 displays good sedimentation properties post alcoholic fermentation

CONTRIBUTION TO AROMA





The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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