

SELECTYS LA BAYANUS

Yeast used for the safe conducting of alcoholic fermentations

CHARACTERISTICS

SELECTYS LA BAYANUS is a Saccharomyces cerevisiae galactose yeast - (new name for bayanus). With its high resistance to alcohol and very good fermentation performances, this product ensures the complete carrying out of alcoholic fermentation while avoiding all deviations. **SELECTYS LA BAYANUS** is a very versatile yeast and can be used for making all types of wine.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: Saccharomyces cerevisiae galactose -
- Killer factor: sensitive
- Optimum temperature range for fermentation: 12 to 32 °C
- Speed of fermentation: fast
- Tolerance to alcohol: up to 16 % Vol.
- Production of volatile acidity: low
- Nitrogen needs: low
- Production of SO₂: low
- Production of H₂S: low
- Production of glycerol: 6-8 g/L

Organoleptic characteristics:

- Aromatic and tasting sharpness.
- Respects the expression of the grape varieties

Under maximum stress conditions, it is highly recommended to add the nutrient **VIVACTIV PERFORMANCE** in the 1st third part of alcoholic fermentation.

APPLICATIONS

- For making still white, red and rosé wines.
- Resumption of alcoholic fermentation.

APPLICATION RATE

Recommended dose: 20 a/hL

Maximum legal dose in accordance with legal maximum dose in accordance with European

regulations in force: none

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INSTRUCTIONS FOR USE

Disperse active dry yeast in 10 times their weight of a mixture of water and must in equivalent proportions at a temperature included between 35 and 40°C. Example: 500 g of active dry yeast in a mixture made up of 2.5 L of water and 2.5 L of must at 37°C.

Let sit 20 minutes then gently homogenize the yeast starter. If the difference in temperature between the yeast starter and the must does not exceed 10°C, directly incorporate the yeast starter into the must.

Precaution for use:

For oenological and specifically professional use. Use according to current regulations in force.

PACKAGING

500 g vacuum packed bag, Carton of 20 x 500g. 10 kg

STORAGE

Store in a cool, dry place in its original packaging. Once opened, use immediately.

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