

Weinhefen
Levaduras

Lieviti
Wine yeast



Equinox® B1

Wine Yeast

Saccharomyces cerevisiae

The yeast for producing well-balanced, crisp white and rosé wines.

Origin

Strain (n°B1) selected in Corsica by CIVAM and I.T.V. France.

Application

EQUINOX®B1 is the ideal yeast to preserve vivacity, freshness and varietal aromas.

EQUINOX®B1 is particularly recommended for fermenting musts low in acidity.

Wine making qualities

■ Fermentation kinetics

- Short lag phase, rapid and steady kinetics.

■ Sugar/alcohol yield

- 16.3 g sugar for 1% alcohol.

■ Technical characteristics

- Optimum temperature range : 17 to 25°C (63 to 77°F)
- Alcohol tolerance: 13.2%.
- Low foam production

■ Metabolic characteristics

- Average to high glycerol production, 6 to 8 g/l.
- Very low volatile acidity production, generally less than 0.1 g/l.
- Low acetaldehyde production, less than 15 mg/l.
- Low H₂S production.
- Low SO₂ production, less than 10 mg/l.

■ Phenotype: neutral to killer factor.

■ Preserves the acidity of the must through liberating protective colloids that in part, prevent tartaric crystallization and thus lead to limit correction with tartaric acid (results obtained by the R&D dept. of DSM Oenology).

■ Average production of aromatic esters and floral aromas.

■ Special advice: best results are obtained in partially clarified must (turbidity ≥100 NTU).

Dosage

EQUINOX®B1 contains 25 billion active dried yeast cells per gram. Recommended dose: 20 g/hl (≈ 2 lbs/1M).

Packaging

EQUINOX®B1 is vacuum packed in 500 g sachets.

It must be stored in a cool (5° to 15°C- 41 to 59°F) dry place, sealed in its original packaging.



How to use

Inoculate 50 hl (1000 gal) of must at a dosage rate of 20 g/hl (2 lb/1000 gal)

Re-hydrating the yeast



In a clean bucket put 10 l (3 gal) of drinking water at a temperature of 35 to 38°C (95 - 100°F). Avoid using chlorinated water.



Add 500 g (1 lb) of sugar or 4 l (1 gal) of warmed must, stir well. Yeast will rehydrate best and start growing in a 5% sugar solution.



Gradually pour 1 kg (2 lb) of yeast into the rehydration solution, continuing to stir vigorously to maintain the yeast cells in suspension.



Leave the yeast to swell for 30 minutes, stirring frequently. A strong smelling foam will be produced, indicating that the yeast has started to re activate.

Incorporating the yeast to the must.

In order to avoid the proliferation of unwanted microorganisms, the yeast should be incorporated as soon as possible after the rehydrating phase is complete.

To avoid temperature shock, gradually lower the rehydrated yeast temperature by adding must in several steps until the temperature of the final must is reached. Add the yeast when filling the must into the tanks.

Pumping over will evenly distribute the yeast in the tank.



Fermentation management

■ Daily check

Decrease in specific gravity (or Brix) to ensure a healthy progression of fermentation.

■ Temperature monitoring

it is of capital importance to respect the temperature limits provided on the product sheet.

■ At mid fermentation (16 to 14 Brix - 1060 to 1040 specific gravity)

Pumping over with air will provide the yeast with vital oxygen and prevent fermentation problems. At this stage oxygen doesn't affect wine aroma and there is no risk of oxidation

The addition of MAXAFERM® F a fermentation bio-regulator, combining inactivated yeast, thiamin and ammonium salts, will provide the yeast with nutrients and allow to complete fermentation.

Our liability is specifically limited to supplying products that conform to the description on the packaging. Every application must be adapted to the conditions prevailing and the user accepts full responsibility for ensuring this.

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