



Springer Oenologie®

WINE YEAST

NDA 21

The choice for elegant fruity style wines.

VIN ROUGE ← → VIN BLANC

INGREDIENTS

Yeast (*saccharomyces cerevisiae*) Emulsifier: E491 (sorbitan monostearate)

ORIGIN



NDA 21 was isolated from spontaneous fermentations made in the original region of Nero d'Avola, in Sicily. This strain is the result of a 4 year research by the Regional Institute of Wine & Vine in collaboration with prestigious Sicilian wineries

OENOLOGICAL CHARACTERISTICS

Fermentation Abilities	<ul style="list-style-type: none">-Strong fermenter and quick fermentation kinetic (6 to 7 days)-Very good alcohol tolerance: up to 16% vol./vol.-Low nitrogen requirements
Metabolic Characteristics	<ul style="list-style-type: none">-Sugar / alcohol yield: 17.6 g/l for 1% vol./vol.*-High glycerol production: up to 8 g/L*-Low production of sulphur compounds and of ethyl carbamate-Low production of acetaldehyde: <26 mg/L* & volatile acidity: < 0,25 g/L (of acetic acid)*-Complex & interesting bouquet thanks to a medium production of higher alcohols-Low adsorption of colored pigments

** average values obtained during 6 different wine making processes made on 3 crushes.*

SUGGESTIONS OF USE

- For New World type red wines:

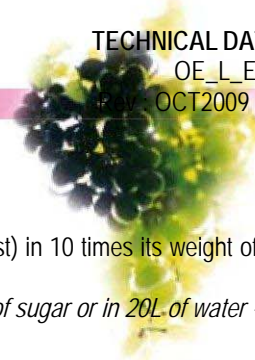
NDA 21 is recommended for the production of harmonious, strong & fruity red wines with a short vatting time. Indeed, with its high production of glycerol, **NDA 21** brings a good roundness and an excellent general balance to the finished product. Additionally, the low adsorption of coloured pigments by the cell walls allows the production of wines with intense colour.

NDA 21 gives optimum results on international varieties such as **Merlot, Cabernet Sauvignon and Syrah**. Wines produced are characterized by intense and persistent fruity & spicy notes.

Given its origin, **NDA 21 intensifies the varietal characteristics of Nero d'Avola.**

FERMENTIS

Division of S.I.Lesaffre



USAGE

- > Rehydrate the desired quantity of yeast with the same amount of sugar (ideally with heated must) in 10 times its weight of water at 35-38°C.
For example: For a 100hl vessel pitched at 20g/hl, rehydrate 2kg of yeast in 20L of water + 2kg of sugar or in 20L of water + 8L of must.
- > Stir avoiding the formation of lumps and leave to rest for 20 minutes.
- > **Progressively** add must from the tank (2 or 3 additions) so that the temperature difference between the yeast starter and the initial must does not exceed 10°C. This stage allows the yeast to become acclimatized and avoids thermal shocks
Example: If must that needs to be pitched is 16°C, the yeast starter temperature should not be more than 26°C prior to inoculation.
- > Stir and leave to rest for 5 minutes.
- > Incorporate the yeast starter in the fermentation tank during a pumping over with aeration.

The rehydration procedure should not exceed 45 minutes.

DOSAGE

Still wines: 20 g/hl

Fermentation restart: 20 to 30 g/hl

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box: 10 Kg)
10 Kg vacuum-packed box.

GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 2 years) and 10°C for an extended storage (3 years).

Springer Oenologie guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions mentioned above.

Each Springer Oenologie yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.