



Springer Oenologie®

TECHNICAL DATA SHEET
OE_L_EN_Accent
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WINE YEAST



"Accent"

KOSHER FOR PASSOVER

INGREDIENTS

Yeast (*Saccharomyces cerevisiae*), Emulsifier: E491 (sorbitan monostearate)

OENOLOGICAL CHARACTERISTICS

- Recommended to enhance the aromatic profile of different style of wines
- Promote and contribute to the development of primary and secondary aromas

TECHNICAL CHARACTERISTICS

Killer Factor



Sensitive



Neutral



Killer

Fermentation Kinetic



Medium

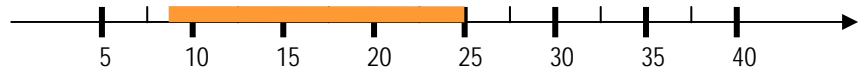


Fast

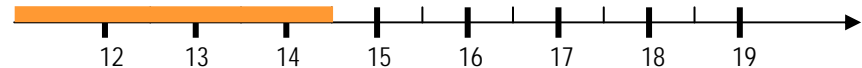


Very fast

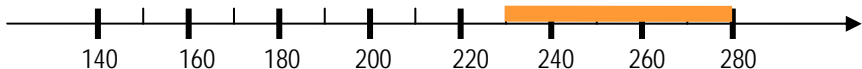
Temperature range (°C)



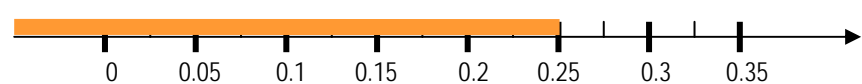
Alcohol tolerance (%vol.)



Nitrogen needs (mg/L)

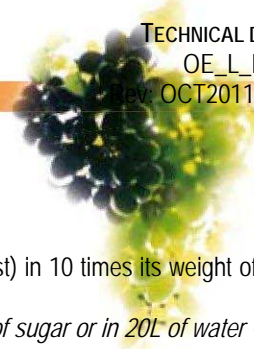


Volatile acidity production (g/L H₂SO₄)



FERMENTIS

Fermentis division of SI Lesaffre - BP 3029 - 137 Rue Gabriel Péri
59703 Marcq en Baroeul cedex - France
Tel. +33 (0)3 20 81 62 75 - www.fermentis.com - fermentis@lesaffre.fr



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 a thermal shock.
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

20 g/hl in winemaking
20 to 30 g/hl to restart stuck fermentations

PACKAGING

Carton of 20 sachets of 500 g vacuum packed (full box net weight: 10 kg)

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.