

ENODOC RG-12

Rouge de Garde: for important red wines with long ageing potential

APPLICATIONS

RG-12 has been selected to make long ageing potential red wines. The good resistance to high temperatures and the slow and regular fermentation course make this strain well adapted for long macerations and for the complete extraction of aromatic and polyphenolic compounds of red grapes. It's ideal for wines to be aged in barrels or casks.

RG-12 develops intense ripe fruit, jam, concentrated aroma and flavours, with a spicy complexity. On the palate it gives high volume, big mouth-feel and smooth tannins, thanks to its ability to produce higher content of polysaccharides and glycerol. The polysaccharides contributes to the best stability of colour as well.

RG-12 Rouge de Garde:

- quickly starts regular fermentation: thanks to its short lag time. It usually leads the fermentation to a slow, regular and safe end. This characteristic makes this strain the right solution for long macerations;
- reaches more than 15% alcohol: it's one of the most alcohol resistant strains on the market. The best choice for ripe grapes;
- ferments well at high temperatures: up to 35°C. It's ideal in warm climate regions where lactic bacteria growth could be a problem;

- works better with a high FAN content: it's necessary to supply ammonia salts, according to the FAN must content;
- leads to a very clean fermentation: very low production of VA, acetaldehyde and H₂S;
- develops exceptional organoleptic qualities: concentrated ripe fruit and jam flavours, whilst minimising vegetative characters. It contributes to producing a full bodied, big mouth-feel wine.

RG-12 Rouge de Garde:

- assures regular fermentation trends also with high temperatures;
- allows the best extraction and stabilisation of the available colour;
- contributes to the wine structure and mouthfeel supplying polysaccharides and glycerol;
- makes wines with rich and balanced aroma and flavour.

PROPERTIES

kind	<i>S. cerevisiae</i>
origin	France
selection	Dal Cin Group
production	Danstar Ferment
Killer	sensible
max. temp.	35 - 38 °C
alcohol	15% max

PACKAGING

500 g undervacuum bags
20 x 500 g bags per carton.

STORAGE

Keep cool

DOSES AND USE

15-30 g/hl, according to grape quality and must conditions.

Pour yeast into clean water at 35-40°C, rate 1:10, stirring well. Wait 15 minutes and stir again. After 15 minutes pour this dispersion directly into the must. Never wait more than 30 minutes in total: in case of a longer period of time, add an equal quantity of must. To assure a quick adaptation to the must, start of fermentation and prevalence over the wild yeasts (especially for killer sensitive strains), it's better to add the must to the above mentioned dispersion, previously placed at the bottom of the fermentation tank. Add always a proper quantity of ammonium salts and vitamin B1 to the must.



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