

ENODOC BM-04

Blanc Mousseux: for sparkling wines (bottle or tank re- fermentations)

APPLICATIONS

BM-04 strain has some unique characteristics of alcohol and sulphur dioxide, high pressure and low temperature tolerance. Its own kinetic and metabolic properties make it suitable for the production of sparkling wines, through a second fermentation (re-fermentation), both in bottle and in pressurized tanks. This strain gives very noble and pleasant aromas to the final wine, with thin perlage and fine quality, stable over time.

BM-04 Blanc Mousseux:

- shows quick re-fermentation kinetics: the whole process is quickly and regularly completed, also thanks to the killer factor this strain is provided with;
- reaches up to 16% alcohol: it's one of the most alcohol tolerant strains on the world market;
- is still active even at more than 7 bar: this strain is not influenced by the high pressure conditions, typical of re-fermentation processes;
- can ferment well at 12°C: even with low temperatures (both in bottle and in tanks) it completes the re-fermentation process in the safest and most regular way;
- extremely low production of H₂S: this characteristic is very important for making sparkling wines, since H₂S usually remains completely in the fermented wine, often leaving some organoleptic problems.

BM-04 Blanc Mousseux:

- assures a safe and regular re-fermentation of sparkling wines in big pressurised tanks;
- achieves great quality results in bottle re-fermentations (classic method);
- gives good results when it's used to prevent or overcome stuck fermentations, or to complete the fermentation process after a late addition of sugar;
- for its characteristics it's suggested also for Chardonnay (or other varieties) barrel fermented, or anyway when a sur lies ageing is requested. Thanks to the autolysis process a more complex wine can be obtained.

PROPERTIES

kind	<i>S. bayanus</i>
origin	France
selection	Dal Cin Group
production	Danstar Ferment
Killer	yes
temp. range	10 - 30 °C
alcohol	16% 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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