

# MS-08

## *Full bodied red wines*

### APPLICATIONS

This yeast is selected for use in structured red wines. In particular, **MS-08** possesses an elevated resistance to high levels of alcohol (15.5% v/v), adapts to diverse fermentation conditions such as high temperature, and possesses good varietal expression.

Depending on the conditions of fermentation, it slightly degrades malic acid. If malolactic fermentation is desired, this feature could facilitate a more rapid onset of the malolactic fermentation.

On the palate, wines produced with **MS-08** possess good softness which is accompanied by general organoleptic complexity.

**MS-08** is recommended specifically for vinification of Sangiovese and Cabernet grapes and, in general, to obtain red wines with good longevity.

For the best qualitative fermentation results, good nitrogen nutrition is recommended in the early stages of vinification.

### MICROBIOLOGICAL PROPERTIES

#### *Saccharomyces cerevisiae.*

- Killer-factor: present.
- Fermentation conditions: >14 C°.
- Alcohol tolerance: 15.5%.
- Fermentation rate: good start of fermentation with regular course to the end of it.
- Nutritional requirement: good nitrogen nutrition is recommended specially with high alcoholic content.
- Low production of acetaldehyde, volatile acidity and sulphur compounds.

### OENOLOGICAL PROPERTIES

- Aromatic characteristics: good varietal expression.
- Taste properties: full bodied wines with good roundness.
- Main use: primary fermentation of red grapes, also with prolonged skin contact.
- Suggested for: Sangiovese, Cabernet Franc, Cabernet Sauvignon, Merlot, Zinfandel, etc.

## DOSES

Red and rosé: 20-30 g/hl.

## PACKAGING

500 g vacuum-sealed bag.

## STORAGE

Store in a cool and dry place.

## PREPARATION

Rehydrate 1:10 in water, at 37 °C.

Wait for 15 minutes, then stir 2-3 times in the next 15 minutes. Pour into the must and stir well.

The total time of rehydration must not exceed 45 minutes.

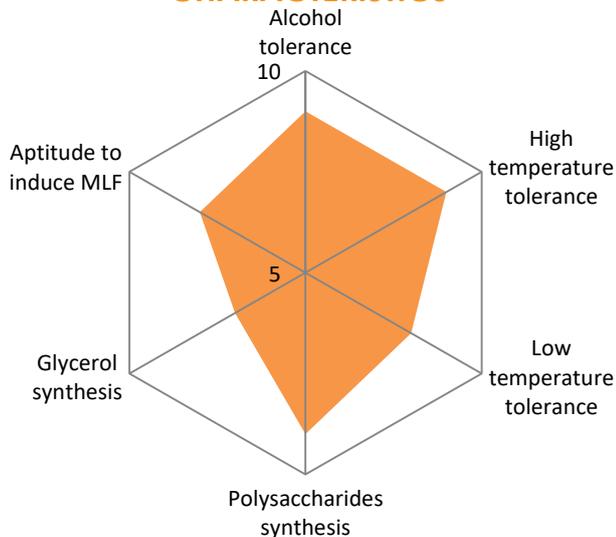
The difference of temperature between the must and rehydrated yeast must not exceed 10°C.

Using wynTube Prepara during the rehydration process improves the yeast expression.

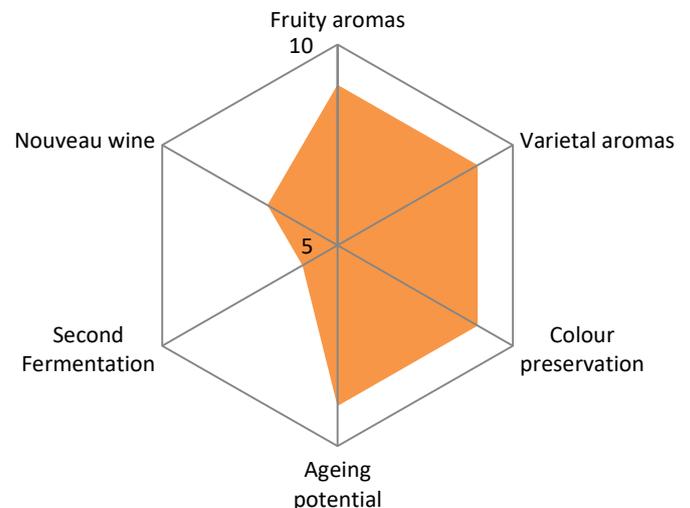
Do not use ammonium salts during the rehydration phase.

Using must for the rehydration is not recommended.

## CHARACTERISTICS



## EFFICACY



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