

# SLB

## *A real guarantee for large volume of wine*

### APPLICATIONS

SLB is a yeast strain characterised by good strength, short phase of latency, regular fermentative course and a quite moderate need of nutritional factors. SLB is highly tolerant of poor conditions, such as temperature, nitrogen content, indigenous microflora, and so on.

Thanks to all these elements, SLB can be utilised: in the vinification of large volumes, even when temperature control is not possible; in re-fermentation for sparkling wines, even in pressure tanks.

In first fermentations wines with a clear aromas and good organoleptic balance can be obtained.

In re-fermentations in autoclave, SLB develops perceptible, pleasantly fine scents of fruit. Moreover, aromas are very clean because it doesn't produce H<sub>2</sub>S.

Thanks to its different applications, SLB acts as a meeting point among final result, good quality and economic advantage of the treatment.

### MICROBIOLOGICAL PROPERTIES

*Saccharomyces cerevisiae ex bayanus.*

- Killer factor: neutral.
- Fermentation conditions: >14°C.
- Alcohol tolerance: 14%.
- Fermentation rate: short lag phase, regular development.
- Nutritional requirement: it doesn't need high amount of nitrogen.
- Low production of acetaldehyde, volatile acidity and sulphur compounds.

### OENOLOGICAL PROPERTIES

- Aromatic characteristics: good production of fermentation aromas.
- Taste properties: very clean taste.
- Main use: large volume of wine, and re-fermentations.

## DOSES

Red, white and rosé, 20-30 g/hl.  
Second fermentation: 20-40 g/hl.

## PACKAGING

500 g vacuum-sealed bag.  
10 kg vacuum-sealed bag.

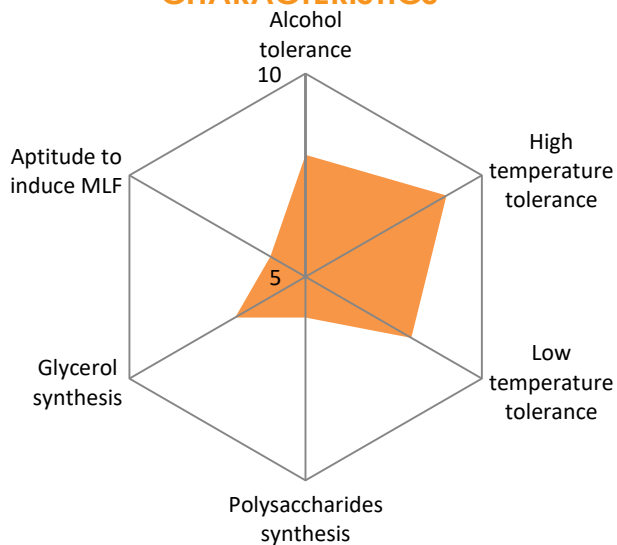
## STORAGE

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, especially in the case of second fermentations for sparkling wine or in stuck fermentations.  
Do not use ammonium salts during the rehydration phase.  
Using must for the rehydration is not recommended.

## CHARACTERISTICS



## EFFICACY

