



PROTOCOL

FOR ENOLOGICAL USE

# YEAST ADDITION PROTOCOL WITH **ŒNOSTIM®**

Volumes are based on a total volume to ferment of 100 hL.



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## **Œnostim®**

Dose : 30 g/hL thus 3 kg

Benefits :

- Optimized fermentation kinetics
- Better implementation of the selected yeast.

## **Excellence® Celsius**

Dose : 20 g/hL thus 2 kg

Benefits:

- Provides low latency and a fast implementation.
- Produces complex wines combining varietal aromas, aromatic intensity and volume on the palate.

## **Hot water**

Volume : 60 L at 37 °C

Homogenize

37°C



YEAST PREPARATION

REHYDRATATION - YEAST PREPARATION

🕒 20 min.

2

## **Yeast preparation**

Volume : 60 L

## **Must from the fermentation tank**

Volume : 60 L

Homogenize



YEAST PREPARATION

YEAST ADAPTATION TO THE ENVIRONMENT

🕒 20 min.

3

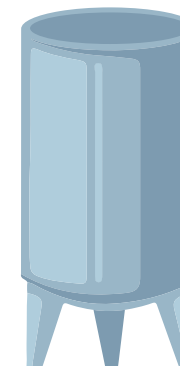
## **Yeast preparation**

Volume : 120 L



T°C DIFFERENCE < 10°C

If  $\Delta T > 10^\circ\text{C}$ :  
Repeat step 2 before rechecking the T°C and inoculating the yeast preparation.



FERMENTATION TANK

INOCULATION