

# Red Wine Yeast HAT

## Aromatic depth in red wine

This HAT wine yeast strain supports a pronounced fruit character in red wines. It ferments at a moderate rate, with little foam and limited formation of higher alcohols.

## Product specifications

|                         |                                |
|-------------------------|--------------------------------|
| Type                    | Active dry red wine yeast, HAT |
| Initial fermentation    | 5 g per 25–30 L                |
| Restarting fermentation | 5–10 g according to conditions |
| Fermentation rate       | Moderate, with little foam     |
| Higher alcohols         | Low formation                  |
| Product number          | 112331                         |

## How to use

### 01 Recommended rehydration

Allow the yeast to swell for 20–25 minutes in a 10% sugar solution, or equal parts water and must, at 25–30 °C while stirring gently. Then add it to the must.

### 02 Direct addition

Alternatively, stir the sachet directly into must at 25–30 °C.

## Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: [brewa.eu/en/contact](https://brewa.eu/en/contact)