

Table Wine Yeast

Lighter wines with natural residual sweetness

Suitable for dry, medium-dry and sweet table wines. Its moderate alcohol tolerance can allow fermentation to finish naturally while retaining some residual sugar and fruit character.

Product specifications

Type	Active dry wine yeast
Initial fermentation	5 g per 25–30 L
Restarting fermentation	5–10 g according to conditions
Fermentation rate	Moderate
Wine styles	Dry, medium-dry and sweet
Composition	Saccharomyces cerevisiae (bayanus); emulsifier sorbitan monostearate
Product number	112511

How to use

01 Recommended rehydration

Gently rehydrate for 20–25 minutes in a 10% sugar solution, or equal parts water and must, at 25–30 °C. Then add to the fermenter and mix.

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