

Universal Wine Yeast

One strain for many wine styles

Suitable for white, red, rosé and fruit wines, sparkling wines and restarting fermentation. Recommended, among others, for Chardonnay, Chenin Blanc, Sauvignon Blanc, Riesling, Cabernet, Merlot and Syrah. It ferments fructose effectively, creates little foam and forms compact sediment.

Product specifications

Type	Active dry wine yeast
Initial fermentation	5 g per 25–30 L
Restarting fermentation	5–10 g according to conditions
Aroma profile	Neutral
Composition	Saccharomyces cerevisiae (bayanus); sorbitan monostearate
Product number	112121

How to use

01 Rehydrate

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