

White Wine Yeast HAT

Fruit aroma and balance in white wine

Recommended, among others, for Riesling, Viognier, Grüner Veltliner, Silvaner, Müller-Thurgau, Pinot Gris, Aligoté, Chardonnay, Sauvignon Blanc, Sémillon and Gewürztraminer. This strain brings out grape aromas, ferments fructose effectively and forms few sulphur compounds.

Product specifications

Type	Active dry white wine yeast, HAT
Initial fermentation	5 g per 25–30 L
Restarting fermentation	5–10 g according to conditions
Fructose fermentation	Very good
Sulphur compounds	Low formation
Composition	Saccharomyces cerevisiae (bayanus); emulsifier sorbitan monostearate
Product number	112231

How to use

01 Recommended rehydration

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

02 Direct addition

Alternatively, sprinkle the sachet directly into must at 25–30 °C and mix thoroughly.

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