



Product Description

Seccoferm® is a granulated dry selected yeast for the production of sparkling wines according to the traditional method of bottle fermentation. The positive fermentation and tasting results are also, without exception, applicable to the Charmat process. It is yeast strain LW 187-50 of the species *Saccharomyces bayanus*. Packed under protective gas.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

**Granulated dry
selected pure yeast
for the production
of sparkling wine**

Aim of Treatment

Application for all production processes of sparkling wine.

Product and Effect

With regard to base wines, Seccoferm® performs an ideal onset of fermentation. Besides its excellent organoleptic qualities, Seccoferm® ferments out quickly and completely. Further advantages are its high alcohol tolerance and favourable cold fermentation properties.

Dosage

Usually 20 g Seccoferm® are applied for 100 L of cuvée. In case of fermentation at temperatures below 15 °C or if a particular yeast flavour is desired, the dosage could be increased to up to 25 - 30 g/100 L or even more.

Application

Seccoferm® can be added directly to the cuvée. Preferably, Seccoferm® is rehydratized in a 5 - 10 fold quantity of a lukewarm 1:1 cuvée/water mixture (35 - 40 °C). Allow to swell for approximately 20 minutes and add to the cuvée. Especially with regard to bottle fermentation, stir continuously during bottling to provide for even distribution of the yeast. As riddling aid, we recommend the addition of Sekt-Klar directly after the yeast dosage.

Storage

Packed under protective gas. Store in a cool and dry place. Reseal opened packagings tightly and immediately and use up within a few days.