



DELTAFERM® AL-23

Data Sheet

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Multi-purpose yeast selected for white, rose and red wines

Species:	<i>Saccharomyces cerevisiae</i> spp. (ex r.f. <i>cerevisiae</i>).
Characteristic:	<p>DELTAFERM® AL-23 is selected as a starter yeast and for finishing fermentation in very short time. It is suited for all kind of wines produced in difficult technological conditions, i.e. high potential alcohol, low temperatures and intense must clarification.</p> <p>DELTAFERM® AL-23 guarantees a high alcohol yield, and low foam formation. The yeast strain is resistant to high SO₂ levels and to low pH values. There is only a negligible production of acetaldehyde.</p>
Effects on wine profile:	DELTAFERM® AL-23 is a neutral yeast with a strong impact on the expression of the typical varietal aromas of the vine. It helps to produce typical, aromatic white, rose and red wines.
Dosage:	<p>15–25 g/hl</p> <p>Stir 1 kg of yeast in 7 liter of water + 3 liter of must at 30-32°C.</p> <p>Allow the yeast rehydrating for 15 min., and then adding to the tank.</p> <p>(Suitable preparation for a volume of 40 to 60 hl of must).</p>
Quality parameters:	<p>Viable yeast cells: more than 10¹⁰ UFC/g.</p> <p>Total bacteria: less than 0,0006% of population</p> <p>Pathogenic species: absent</p>
Packaging and Storage:	<p>Vacuum packed in aluminium foil packs of 500 g.</p> <p>Stored in the original packaging and at an ideal temperature of 4–8 °C (in any case never above the 15°C) the yeast maintains his activity for the three years following the production date.</p>

Made by **WeissBioTech GmbH, Germany**

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