



# PREMIUM<sup>®</sup> 3MH

*SACCHAROMYCES CEREVISIAE*

## COMPOSITION



Yeast for oenological use with high percentage of active cells (minimum 10 billion per gram of product).

## CHARACTERISTICS



PREMIUM<sup>®</sup> 3MH is the ideal strain for the production of complex white wines, with a thiolic nature, a strong fragrance and freshness of taste.

It is a strain selected for the ability to express thiol notes in a complete way, as it has the particular characteristic of possessing many of the metabolic potentialities for their revelation, starting from the precursors and the conversion into lively and very fine molecules from an olfactory level.

It shows a good fermentative power, tolerates high alcohol levels and low fermentation temperatures (15° C).

In the presence of a valuable nutritional content of the must, it can provide a series of very fresh fermentative aromas to enrich, not covering, the varietal aromatic complexity.

## APPLICATIONS



PREMIUM<sup>®</sup> 3MH is recommended for the production of elegant thiolic wines with a strong fragrance and freshness of taste.

Ideal for the expression of varietal olfactory characteristics of the starting vine, it finds its best application in the exploitation of vines like Sauvignon blanc, Müller Thurgau, Chenin blanc, Gewürztraminer, Grechetto, Verdejo, Petit Manseng, Colombard, Riesling, Steen...

It is fully applied in the company's official winemaking procedures, which are available through Enologica Vason's technical service.

**When using PREMIUM<sup>®</sup> 3MH comply with the relative legal regulations in force.**



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*SACCHAROMYCES CEREVISIAE*



## DIRECTIONS FOR USE

Dissolve the required amount of yeast in ten parts of warm water (40° C) containing 1-2% of sugars; after half an hour, stir and gradually add the filtered and sulphited must so to not cause abrupt temperature decreases.

To facilitate the multiplication of the yeasts, the substrate must not contain more than 2% of sugars and must be carefully oxygenated; in this phase we recommend the use of complex fermentation activators such as V ACTIV PREMIUM®.

The yeast, once rehydrated and in active fermentation phase can then be incorporated into the mass to be fermented. It is advisable to gradually add the must to the reactivated yeast mass, already present on the bottom of the fermentation tank.

For more detailed information on the management of nutrients and on the optimization of the use of yeasts, consult our technical service and official procedures.



## DOSAGE

10-20 g/hl in fermentations of white and rosé musts.



## PACKAGING

Polycoupled 500 g vacuum-packed bags.



## STORAGE

The product must be kept in a cool and dry environment, in such conditions it maintains its activity until the expiration date shown on the label.

Open packs must be carefully closed and used as soon as possible.



## HAZARD

Based on the current European regulations the product is classified: not hazardous.