

TERROIR **RESTART**

Saccharomyces Cerevisiae Yeast

For wines with high potential alcohol levels and restarting stuck fermentations.

OENOLOGICAL USE

Thanks to its high fermentation ability, its resistance to alcohol and its fructophilic character, TERROIR **RESTART** is the yeast adapted to the fermentation of wines with a high alcoholic degree, and to the restart of stopped alcoholic fermentations.

NAME	AROMATIC EXPRESSION	FERMENTAR KINETICS	OPTIMAL T°C	NITROGEN NEEDS	RESISTANCE TO ALCOHOL	PRODUCTION OF SO ₂	PRODUCTION OF VOLATILE ACIDITY
TERROIR RESTART	Neutral	Rapid	15-35°C	Low	19%	Moderate	Low

PROTOCOL OF USA

Rehydrate TERROIR **RESTART** during 20 minutes in 10 times its weight in warm water (30-37°C). Mix and add to the must in the tank during a pumping-over.

Avoid temperature differences of more than 10 ° C between the must and the yeast during inoculation. The total preparation time should not exceed 45min. To optimize the resumption of fermentation, use a yeast reactivator in the rehydration water.

DOSAGES AND PACKAGING

- Dosage : 25 g/hL.
- Packaging : 500g bags.

Store in a dry and ventilated place, preferably at low temperature (4°C).