



DFNF
NDFNF
FLRF

LL
RVL

FFLFL
NF
PRNFNFL

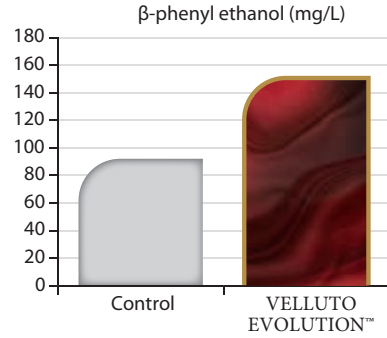
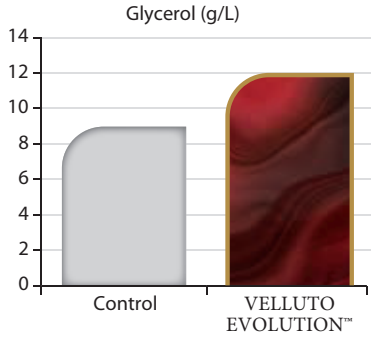
F
V

L
V

PLLL
NF

FF
F

Tempranillo - La Rioja - Spain - Red wine for aging 14,5% Alcohol vol.



Dosage Rate:

- HIM7FMMVUPWPMVUO
- HIM(P FSN1SPUFDU P SN1SPUFDU/ PMVUO
- HIM6W

LHFT F SMDFGS 6

KPOLH(P SN1SPUFDUFUM TU M NFOUFTW ,FWFSKN T VT

IPN PH

PSM FH T MFU FFM U PMK LHFT M T FH OM FUFOM

GFM FUFN EL MFUFTFO LFWFSKF T P NFOUFTFOMFH OFMLFWFSWF

)IMO MFHU FSD N EL NMFUFTFOLFWSKF T

,FWFSKF F S U MFT NVTUUM I PH F S M MFT FPMU E F M T MFUF L U

OFMFH O P C C T MFUL C T

OMUT F SKFT FO E UFM

Further Notes

- Steps 1-5 should be completed within 30 minutes.
- It is best to limit first juice/must volume addition to one tenth the yeast suspension volume and wait 10 minutes before the addition to juice.
- To minimize cold shock, ensure temperature changes are less than 10°C.
- It is recommended that juice / must be inoculated no lower than 18°C.
- It is recommended to use complex nutrition nitrogen source, such as either **Fermaid AT™** or **Fermaid O™**.

PACKAGING AND STORAGE

All Active Dried Yeast should be stored dry, best practice between 4-12°C and the vacuum packaging should remain intact.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.