

ENODOC BA-02

Blanc Aromatic: for young white wines, with fruity and balanced flavours

APPLICATIONS

BA-02 is one of the most suitable strains for white grape fermentation, especially produced through the most modern technologies. It's well known that low temperatures and very clear musts (in white grape fermentations) often mean non-ideal conditions for the yeast growth, with possible negative influence on the final result. **BA-02** assures a regular fermentation course and allows you to make white wines with a strong, well balanced fruity flavour and a pleasant mouth-feel thanks to higher production of glycerol.

BA-02 Blanc Aromatic:

- quickly starts and completes the fermentation: the particular strength of this strain allows safe and regular fermentation. It also has the killer factor. Max temperature 30°C;
- reaches up to 15° alcohol: **BA-02** is suggested for the complete consumption of sugar, even with very difficult fermentation conditions;
- leads to a very clean fermentation: VA, acetaldehyde and H₂S production are nearly undetectable;
- has low nutrition needs: it assures a good fermenting activity even with clear musts and low Nitrogen content;

- is able to develop intense fruity aromatic character: especially with a proper Nitrogen content, this strain shows the particular characteristic of producing a high quantity of esters which are responsible for pleasant floral and fruity flavours in the wine. It also produces an higher than the average amount of glycerol.

BA-02 Blanc Aromatic:

- assures a good and regular fermentation trend of white musts, also when clear or low Nitrogen content musts are fermented;
- produces well-balanced wines, characterised by well structured and fresh palate;
- is suggested for white grapes with low aromatic content or when no ageing is required, leaving an intense and pleasant fruity aroma.

PROPERTIES

kind	<i>S. cerevisiae</i>
origin	Spain
selection	Dal Cin Group
production	Danstar Ferment
Killer	yes
max temp.	30 °C
alcohol	15% max

PACKAGING

500 g undervacuum bags
20 x 500 g bags per carton.

STORAGE

Keep cool.

DOSES AND USE

15-30 g/hl, according to grape quality and must conditions.

Pour yeast into clean water at 35-40°C, rate 1:10, stirring well. Wait 15 minutes and stir again. After 15 minutes pour this dispersion directly into the must. Never wait more than 30 minutes in total: in case of a longer period of time, add an equal quantity of must. To assure a quick adaptation to the must, start of fermentation and prevalence over the wild yeasts (especially for killer sensitive strains), it's better to add the must to the above mentioned dispersion, previously placed at the bottom of the fermentation tank. Add always a proper quantity of ammonium salts and vitamin B1 to the must.



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