

## ENODOC RJ-11

Rouge Jeune: for young red wines

### APPLICATIONS

RJ-11 has been selected from among many different strains in French musts. The goal of the selection was to find a yeast suitable for the production of red wines with average ageing potential or which will be consumed fairly young. The wines fermented with RJ-11 are characterised by fresh fruity aroma and flavour, and smooth tannins on the palate. RJ-11 enhances the chromatic balance and stability of the fermented wines. Moreover, this strain is also alcohol and SO<sub>2</sub> tolerant, and is able to ferment at very high temperatures as well.

### RJ-11 Rouge Jeune:

- quickly starts fermentation: it's among the most powerful strains on the market, also because it's not sensitive to possible wild yeast killer factor;
- reaches up to 15% alcohol: this is especially important with very ripe grapes;
- works well also at very high temperatures: this strain ferments well even when the maceration temperature reaches 38°C;

- enhances fruity aroma and flavours: especially when a correct Nitrogen content is supplied, the wines obtained with this strain have a clean and intense aroma of fresh fruit coming from both the grapes and fermentation activity;
- improves the mouthfeel: it's suitable for well balanced young red wines with smooth tannins;
- is able to preserve the colour of the grape: unlike many other strains, its action on anthocyanins leads to the highest intensity of colour.

### RJ-11 Rouge Jeune:

- is perfectly suitable for the production of top-quality young red wines on easy-to drink style in varieties such as Merlot, Cabernet, Syrah, Gamay, etc.;
- assures safeness and stability of good quality results;
- allows production of well-balanced, round and fruity red wines.

## PROPERTIES

kind	<i>S. cerevisiae</i>
origin	France
selection	Dal Cin Group
production	Danstar Ferment
Killer	neutral
max. temp.	35 - 38 °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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