

# Alpine CiderMousse

Pure culture. Pure flavour. Alpine Yeast



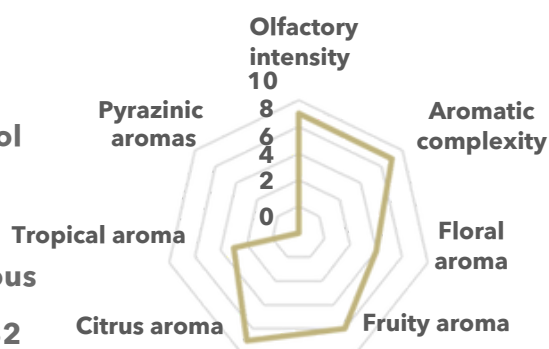
## Description

Selected Active Dry Yeast Derived from the spontaneous hybridization between *Saccharomyces cerevisiae* and *S. bayanus*. This yeast was selected in the Champagne region. Thanks to its strong fermentative vigor and high resistance, it is able to carry out difficult fermentations and refermentations, even under high pressure. Alpine CIDERMOUSSE is an excellent yeast for producing fruity, rounded, full-bodied ciders with sweet notes. It is suitable for all types of cider – sweet or dry, fresh or from concentrate. With a slower fermentation profile, it enhances aromas of baked fruit and ripe apple.



## PERFORMANCE

- Very high fermentative vigor
- High alcohol tolerance up to 21.3% vol
- Moderate attenuation
- High flocculation
- Very good fructose assimilation
- Killer factor, prevailing over indigenous microflora
- Fermentation temperature range: 8-32 °C
- Low production of volatile acidity
- Minimal production of sulfites (SO<sub>2</sub>)
- Minimal production of acetaldehyde
- Fast fermentations and refermentations across different pH ranges
- High resistance to fermentation-inhibiting factors
- Low production of amyl alcohols



## DOSAGE

- Primary fermentation: 20-30 g/hL
- Refermentation / Carbonation: 30-40 g/hL

## DIRECT INOCULATION

Sprinkle the yeast over the surface into at least 10 times its weight of must, either directly from the top of the tank or during filling after clarification.

Mix gently to prevent or break up clumps. Transfer immediately into the fermenter.

## WITH REHYDRATION

Rehydrate in 10 times the yeast's weight of water at 35-40 °C.

Mix thoroughly, then let stand for 10-15 minutes before use.



## PACKAGING AND STORAGE

Vacuum-sealed 0.5 kg packs, supplied in 10 kg cartons. Store in a cool, dry place.

