Saccharomyces cerevisiae

ES 488

CHALLENGE

RED WINES TO BE AGED

Challenge ES 488 is a yeast that is suitable for the production of red wines coming from very ripe grapes in order to enhance the varietal expression and flavour intensity.

SENSORY CHARACTERISTICS

Challenge ES 488 is a strain recommended for the production of “new world” style red wines destined for aging.

It enhances and intensifies the varietal characteristics of very ripe red grapes. In particular, it enhances red fruit aromas (raspberry, cranberry, red currant and kirsch cherry) and increases complexity by adding mineral, spicy (licorice) and floral (violet) notes. The resulting wines are already aromatically expressive at the end of the alcoholic fermentation.

It also helps mask herbaceous aromas found in grape varieties such as Cabernet France and Sauvignon.

It has a great extraction capacity, hence giving wines with notable structure and colour stability.

In wines with high alcohol content, it helps reduce burning sensations.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 28ºC (59-82°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤ 16% v/v
Killer factor	killer

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	high
Oxygen needs	high
Volatile acidity production	low
H_2S production	medium-low
SO_2 production	low
Foam production	low

Compatibility with the malolactic fermentation: high, it favours the start of the MLF.
Wines aromatically opened already at the end of the alcoholic fermentation.
Low adsorption of colour on the yeast cell wall

APPLICATIONS

Red wine obtained from well ripe grapes and destined to a medium-long ageing
Syrah, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Tempranillo, Sangiovese, Zinfandel, Barbera, Dolcetto.

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OPTIMIZING THE RESULT

To enhance fruity note production, **Nutriferm Arom** can be added as a nutrient source during inoculation. **Nutriferm Arom** supplies specific amino acids that **Challenge ES488** can use to synthesize aromatic compounds. An alternative is to add **Tanenol Red Fruit** during maceration. This tannin contains aromatic precursors responsible for the production of cherry and fresh fruit notes which are released thanks to hydrolytic enzymes produced by **Challenge ES488**.

Prolie Tinto can be used during the fermentation to stabilize aromas and balance tannins. The resulting wines hence have, more intense and persistent aromas, a smooth mouthfeel and are easy to drink right away.

DOSAGE

20-40 g/100L (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend the dry yeast in 10 times its wait of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the suspension stand for 20 minutes, then stir gently again.
- Add the suspension to the juice just as you begin filling the fermentation tank. The difference in temperature between the yeast suspension and the juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing the inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of the re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0,5 kg sachet

Sealed package: keep the product in a cool (5-15°C or 41-59°F), dry place.
Opened package: carefully reseal the package and keep it as indicated above; use quickly.

Product conforms to the *Codex Oenologique International.*

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