



Description

The use of Springcell yeast cell walls helps acting on the yeast viability on a long term thanks to their must detoxification properties and the supply in survival factors for the yeast generations formed during the yeast growth phase.

Yeast cell walls are the most performing fermentation activators currently used in the wine making industry. They allow to act efficiently against stuck & sluggish fermentation.

Properties

- Adsorption of the compounds that are toxic for yeast: inhibitive fatty acids, phyto sanitary products' residues, ochratoxin A, thanks to the presence of glucans & mannans that fix these compounds.
- Richness in survival factors, sterols, unsaturated fatty acids, considered as oxygen substitutes. These elements allow the protection of successive generations of active yeast from the first generation while maintaining the integrity of their membrane while increasing their resistance to ethanol.
- Cellular multiplication rate increase. Springcell is the only activator allowing to reach a total consumption of sugars in a must whose fermentation is slow, without producing volatile acidity.
- Support role in musts. Springcell® is 100% soluble and has a support effect in highly clarified musts by increasing their turbidity without the inconvenience of organoleptic deviations that can be caused by lees.

Springcell is used in prevention when

- The concentration in reducing sugars is important
- The must is highly clarified (i.e. absence of lees which contain unsaturated fatty acids that are necessary for the reconstitution of the yeast wall)

Springcell is used as a cure when the fermentation is stuck to detoxify the must and for the repitching of the yeast starter in good conditions.

As prevention:

Dilute 20 to 30 g/hl in 10 times its volume of wine, add to the must 24 hours after the beginning of fermentation and homogenize using a pumping-over. In red wine making, Springcell addition should be done underneath the cap. In case of musts with a high settlement it is recommended to add Springcell® after the settling down, just before the inoculation of yeasts.

As a cure, for stuck or sluggish fermentations:

- For red wines : Dilute 30 to 40 g/hl in 10 times its volume of wine then incorporate directly in the racked wine sulfited at a dose of 2 to 3 g/hl. Homogenize and proceed to 2 pumping-overs. Pitch with the convenient yeast strain (BC S103), 24 hours after treatment.

- For white wines : 15 to 20 g/hl