

PINNACLE



PRODUCT

Used for red winemaking to add structure to high alcohol potential wines



TYPE

Saccharomyces cerevisiae



ORIGIN

This yeast was originally isolated in Italy and purified by AB Biotek

Fructo Select

product information



Applications

Fructo Select is a strong fermenter with a high capacity to add structure to high alcohol potential wines in the range of 16-18% (v/v). Fructo Select is best suited for varietal winemaking in red grape varieties such as Zinfandel and Shiraz/Syrah. This yeast is best suited to the production of high alcohol red wines when there is a desire to minimise volatile acidity and store the wine for a long time.

Fermentation characteristics

- Fructo Select has a short lag phase with a rapid fermentation speed at temperatures of 16-32°C (61-90°F).
- Alcohol tolerance of this yeast is very high and one of the rare wine yeast strains that can reach up to 18% v/v.
- In very high sugar juices with >16% v/v alcohol potential, we do recommend the addition of a complex nutrient to ensure the actively fermenting yeast does have enough nutritional supplements to complete the fermentation.
- Fructo Select is a low foaming yeast.

Nitrogen requirements

Fructo Select is considered a low to medium nitrogen consumer, hence only the standard additions of nitrogen to build yeast biomass in the first days of fermentation are required. It is recommended however in high alcohol potential wines of >16% v/v to add a nutritional supplement to ensure the fermentation is completed without becoming stuck or sluggish.

Volatile acidity

This yeast has shown not to produce VA levels above 0.3 g/L in application trials, even in very high sugar grape juices.

Sulfur dioxide production

Fructo Select can produce between 20-30 mg/L total SO₂ at the end of fermentation.

Killer activity

Fructo Select is able to produce Killer toxin, hence dominates the fermentation.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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