

ANCHOR EXOTICS NOVELLO | RED WINE

**A *Saccharomyces cerevisiae* x *Saccharomyces cariocanus* hybrid.
A novel yeast for exotic, iconic, fresh and fruity red wines.**

ORIGIN

This interspecies hybrid was developed in collaboration with the Australian Wine Research Institute.

APPLICATION

- For soft, full-bodied and aromatic red wines
- Taste: Decreased astringency, dryness and bitterness, whilst increasing mouthfeel and overall quality
- Aroma: Increased notes of red and black fruit and spice, with decreased green, vegetal and balsamic characters

FERMENTATION KINETICS

- Conversion factor: 0.56 - 0.61

TECHNICAL CHARACTERISTICS

- Cold tolerance: 18 °C
- Optimum temperature range: 18 - 28 °C
- Osmotolerance: 25 °Balling/Brix
- Alcohol tolerance at 20 °C: 15.5%

METABOLIC CHARACTERISTICS

- Glycerol production: 8 - 10 g/L
- Volatile acidity production: generally lower than 0.4 g/L
- SO₂ production: none to very low
- Nitrogen requirement: average
- Pectinolytic activity: yes

DOSAGE

30 g/hL

PACKAGING

Exotics Novello is vacuum-packed in 250 g packets. It must be stored in a cool (5 - 15 °C), dry place, sealed in its original packaging.

