

# YEAST

## ANCHOR EXOTICS NOVELLO | WHITE WINE

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

### ORIGIN

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

### APPLICATION

- For exotic, iconic, fresh and fruity white wines, with enhanced softness
- Taste: Decreased tannin intensity, astringency and bitterness, with increased softness
- Aroma: Increased production of fruity and floral esters, as well as thiols

### FERMENTATION KINETICS

- Conversion factor: 0.56 - 0.61

### TECHNICAL CHARACTERISTICS

- Cold tolerance: 15 °C
- Optimum temperature range: 17 - 20 °C
- Osmotolerance: 25 °Brix
- Alcohol tolerance at 20 °C: 15.5%

### METABOLIC CHARACTERISTICS

- Glycerol production: generally 8 - 10 g/L
- Volatile acidity production: generally lower than 0.4 g/L
- SO<sub>2</sub> 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.

