Saccharomyces cerevisiae

AMR-1

STRAIN FOR THE PRODUCTION OF LATE HARVEST WINES

AMR-1 is a high alcohol tolerant yeast selected from dried grapes for the production of Amarone wine.

SENSORY CHARACTERISTICS

AMR-1 is a vigorous strain selected for the fermentation of late harvest and dried grapes. It produces elegant and clean wines that express varietal character and terroir.

In difficult conditions such as high sugar and alcohol concentration, low pH and low temperature, **AMR-1** can quickly ferment dry, producing clean wines with pleasant black fruit and spice aromas.

During the *sur lies* phase, it liberates large quantities of mannoproteins and polysaccharides that improve mouthfeel and color stability.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 30ºC (50-86ºF)
Lag phase	short
Fermentation speed	high
Alcohol tolerance	≤ 17% v/v
Sugar/alcohol ratio	16.3 g per 1% alcohol
Killer factor	neutral
pH tolerance	tolerant to low pH
Resistance to free SO_2	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium (200-250 mg/L)
Oxygen needs	low
Volatile acidity production	very low
H_2S production	low
SO_2 production	very low
Glycerol production	high (about 14 g/L in a 15% alcohol wine)
Compatibility with malolactic fermentation:	neutral

APPLICATIONS

White and red grapes with high potential alcohol content
Fermentation at low temperatures
Late harvest wine

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MAXIMIZING QUALITY

Wines produced with **AMR-1** respect varietal character and terroir. To further improve these characteristics, adding a nutrient such as **Nutriferm Arom Plus** at yeast inoculation for primary fermentation is recommended. Using **Nutriferm Arom Plus** at inoculation favors the selected yeast, prevents synthesis of off-flavors and, at the same time, enhances the production of fruity aroma. At 1/3 alcoholic fermentation the addition of **Nutriferm Advance** leads to a clean and complete finish while preventing the appearance of reductive aromas.

DOSAGE

Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal)
The highest dosages are recommended for Botrytis-infected grapes, high sugar content and/or difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

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

PACKAGING AND STORAGE

Vacuum packed in 0.5 Kg

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

Product conforms to the *Codex Œnologique International*.

Product approved for winemaking in accordance with
Reg. (EC) N. 606/2009

Product approved for winemaking by the TTB.
Legal Limit: N/A

It contains E 491 Sorbitan monostearate

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