

## CVW5™

### CVW5

Fresh and fruity white and rosé wines under difficult fermentation conditions

**Alcohol Tolerance:** 15%

**Temp. Range:** 14-28°C (57-82°F)

**Nitrogen Needs:** LOW

**Lag Phase:** Short

**Fermentation Rate:** Fast

**Frequently used in** Chardonnay, Chenin blanc, Pinot gris, rosé, Albariño, Muscat, aromatic whites, fruit wine, cider

CVW5™ is a high producer of fruity aromas (esters) and a low producer of volatile acidity (VA) and SO<sub>2</sub>.

- Strong fermenter even under difficult conditions, including low turbidity, low temperatures, and low YAN
- *Saccharomyces cerevisiae bayanus* strain
- Selected from the Lallemend Oenology yeast strain collection and is a close relative of LALVIN EC1118™
- Must be stored at 39-52°F (4-11°C); once opened use immediately

**RECOMMENDED DOSAGE:** 25 g/hL (2 lbs/1000gal)

#### USAGE:

Rehydrate yeast with a yeast rehydration nutrient like GO-FERM STEROL FLASH™ or GO-FERM PROTECT EVOLUTION™. Follow rehydration instructions according to the selected GO-FERM® product.

If not using a rehydration nutrient, add yeast to a water volume that is 10x the weight of the yeast at 40°C (104°F). This lower temperature is important so you do not harm the yeast. **Rehydration directly in must may result in yeast underperformance and therefore is not advised.**

#### STORAGE:

Dated expiration. Store in a cool dry place. Once opened, keep tightly sealed and dry.